

LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

TO SHARE

California Cheese & Charcuterie

Honey, Stone Ground Mustard, Cornichons

Smoked Salmon Tartar

House Made Potato Chips, Cucumber, Pickled Onion, Caper, Dill

APPETIZER

Soup of the Day

Roasted Sweet Corn Bisque

Chive Crème Fraiche, Smoked Paprika

Heirloom Tomatoes

Point Reyes Blue Cheese, Candied Pecan, Herb Salad, Balsamic Fig Syrup, Extra Virgin Olive Oil

SANDWICHES

The Clement Burger²

100% Angus Beef, Tillamook Cheddar, Smoked Bacon, Butter Lettuce, Tomato, Pickled Red Onion, French Fries

Beyond Burger

Roasted Bell Pepper, Balsamic Onions, Arugula, Tillamook Cheddar, French Fries

ENTRÉE

Butter Roasted Beef Tenderloin²

Parsnip Puree, Toasted Brioche, Red Onion Relish

Heirloom Tomato & Avocado Flatbread

Roasted Garlic Ricotta, Pancetta, Lemony Arugula Salad

Rack of Lamb

Seared Herb Polenta, Fennel Slaw, Castelvetro Olive, Feta, Charred Lemon

Herb Roasted Porchetta

Pork Tenderloin, Pancetta, Roasted Sweet Corn, Mustard Vinaigrette

SIDES

Parmesan Truffle Fries

Herb Roasted Potatoes

Mixed Green Salad

Jasmine Rice

Orange & Thyme Roasted Baby Carrots

Warm Sweet Corn Salad

Poke Nachos^{1,2}

Marinated Ahi Tuna, Avocado, Serrano Pepper, Wakame, Sriracha Aioli, Wonton Chips or Lettuce Cups

Pan Seared Scallops^{1,2}

Mexican Chorizo, Sweet Corn “Pudding”, Piquillo Vinaigrette

Salinas Valley Greens

Sweet & Spicy Pecans, California Goat Cheese, Dried Cranberry, Aged Balsamic Vinaigrette

Watermelon & Cucumber Salad

Greek Feta, Arugula, Honey & Lime Vinaigrette

Smokehouse Bacon & Egg Sandwich

Rosemary Sourdough, Caramelized Shallots, Arugula, Smoked Gouda, Herb Aioli

Turkey & Avocado

Grilled Sourdough, Pickled Onion, Butter Lettuce, Roasted Garlic Ricotta

Dijon Roasted Salmon²

Summertime Vegetable Hash, Avocado Puree, Sunny Quail Egg, Lemon Vinaigrette

Furikake Seared Tuna

Warm Jasmine Rice Salad, Pickled Cucumber, Carrot, Serrano, Green Onion, Avocado, Ginger Lime Vinaigrette

Roasted Duck Breast

Green Pea Puree, Roasted Shallots, Toasted Barley, Black Cherry Jus

Toasted Gnocchi

Summer Vegetables, Heirloom Tomatoes, Grated Parmesan, Arugula Walnut Pesto

DESSERT

Chocolate Croissant Pudding

Bourbon Vanilla Anglaise

Strawberry Tiramisu

Ginger Syrup, Mascarpone Mousse

IT's-IT Gourmet Ice Cream Sandwich

A Bay Area Tradition!

Tin Pot Creamery

Assorted Ice Cream

¹ Served raw or undercooked or contains raw or undercooked ingredients

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions