

# California Grill

## Brick Oven-fired Flatbreads

<i>Triple Cheese . . . Pecorino, Asiago, and Provolone, Sun-dried Tomato, Arugula Pesto*</i>	12
<i>Herb Rotisserie Chicken . . . Tillamook Cheddar, Mission Figs, Caramelized Onion, Poached Pears</i>	13
<i>Braised Pork . . . Adobo, Black Beans, Red Onions, Queso Fresco, Tomatillo-Nopales Pico de Gallo</i>	13
<i>Sopressata Salami . . . Cilantro Sofrito, Roasted Mushrooms, Taleggio, Balsamic Syrup</i>	13

## Sushi

*The sushi selections below may contain raw or undercooked fish.*

<i>Tuna Three Ways . . . Poke, Tartare, Tataki</i>	23
<i>Yuzu-marinated Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, Hamachi, Snapper, Wasabi Oil</i>	21
<i>“Dragon Roll” . . . Spicy and Tataki Tuna, Shrimp Tempura, Bell Pepper, Avocado, Chili-Soy Glaze</i>	28
<i>Spicy Kazan Roll . . . Crab, Shrimp, Bay Scallops, Tuna, Fireball Sauce</i>	22
<i>California Roll . . . Jumbo Lump Crab, Avocado, Cucumber</i>	22
<i>Crab and Seafood Roll . . . Hamachi, Salmon, Seasoned Blue Crab, Jalapeño Cream Cheese Sauce</i>	22
<i>Yoshie’s Deluxe Sushi Platter . . . Maki and Nigiri</i>	28

## First Course

<i>Crispy Rock Shrimp Salad . . . Florida Citrus, Red Onions, Soy Reduction, Wasabi Cream</i>	17
<i>Heirloom Apple Salad . . . Winter Greens, Aged Gouda, Dried Cranberries, Pumpkin-Apple Dressing*</i>	14
<i>Handmade Potato Gnocchi . . . Wild Mushrooms, Edamame, Smoked Pork, Organic Soft-poached Egg</i>	16
<i>Heirloom Sweet Potato Soup . . . Smoked Bacon, Red Pears, Minus 8 Verjus</i>	11
<i>Hearts of Romaine . . . Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, Croutons</i>	11
<i>Steamed “Big One’s” Mussels . . . Blue Moon Belgium Ale, Buttercup Squash, Chorizo, Grilled Sourdough</i>	15
<i>Sonoma Goat Cheese Ravioli . . . Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, Basil*</i>	14
<i>Jumbo Lump Crab “Stack” . . . Avocado, Cucumber, Hearts of Palm, Honeybell Vinaigrette</i>	19

## Main Course

<i>Grilled Pork Tenderloin . . . Goat Cheese Polenta, Roasted Mushrooms, Zinfandel Glaze, Sage</i>	37
<i>Oak-fired Filet of Beef . . . Buttered Purple Stokes Potatoes, Broccolini, Pumpkin Seed Oil, Teriyaki Barbecue</i>	47
<i>Florida Snapper . . . Sea Beans, Rock Shrimp and Sweet Potato Hash, Coconut Beurre Blanc</i>	39
<i>Winter Root Vegetable “Pot Pie” . . . Kohlrabi, Salsify, Crosnes, Fennel and Celeriac Cream*</i>	31
<i>Hawaiian Monchong . . . Stir-fry Vegetables, Haricot Verts, House-made Shrimp Dumpling, Shiso Broth</i>	39
<i>Cast Iron-seared Bison . . . Truffle Mac &amp; Cheese, Brussel Sprouts, Cipollini, Smoked Bacon, Glace de Viande</i>	47
<i>Day Boat Jumbo Scallops . . . Buttercup Squash Risotto, Root Spinach, Pumpkin Seed Vinaigrette</i>	40
<i>Roasted Organic Chicken . . . Spiced Bean Cake, Glazed Onions, Petite Carrots, Local Honeybell Emulsion</i>	34

\* Vegetarian Zone

## California Grill Featured Wines: By the Glass

<i>Roederer Sparkling Brut, Anderson Valley NV</i>	14
<i>Honig Cabernet Sauvignon, Napa ‘09</i>	15
<i>Three Saints Chardonnay, Santa Maria Valley ‘08</i>	13

Chef de Cuisine: Brian Piasecki

An 18% service charge is added for parties of 6 or more.  
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