

The DINING ROOM

SOUP/ PETIT SALADS

FARMER'S MARKET SOUP 9

SMOKED CHICKEN SALAD 11

Baby arugula, mustard crouton, pickled fennel, roasted grapes, blistered tomatoes, apple cider vinaigrette

GRILLED CAESAR 8

Grilled romaine heart, parmesan-caesar vinaigrette

ICEBERG WEDGE 9

Blue cheese dressing, cabrales, speck

LOBSTER LOUIE 18

Boston lettuce, tomato, pickled fennel, smoked chili dressing

ORGANIC GREENS 8

Braised baby beets, goat cheese, smoked almonds, sherry-mustard vinaigrette

FLATBREADS

WILD MUSHROOM FLATBREAD 13

Arugula-Hazelnut pesto, goat cheese, crispy leeks

FIG FLATBREAD 13

Fig jam, caramelized onions, blue cheese, bresaola, roasted figs

TOMATO FLATBREAD 13

Black truffle cream, burrata

PESTO PIZZA 14

Burrata, oven-dried tomatoes

SLIDERS

LAMB SLIDERS 12

Date Spread, Arugula, Smoked chili dressing

LOBSTER SLIDERS 16

Fennel Crème Fraiche, Fried Green Tomato

KOREAN BBQ BEEF 12

Marinated Beef, Chili Pickled Cucumbers, Pickled Garlic Aioli

SMALL PLATES

OYSTERS 18

Half dozen market fresh oysters
horseradish snow, spiced tomato broth

OYSTERS AND CAVIAR 24

DATES 8

Cabrales stuffed, roasted grapes and smoked almond pesto

SMOKED CHICKEN EMPANADA 9

Sweet Potato, Manchego, Avocado Salsa

ARANCINI 7

Risotto Fritters, Wild Mushrooms, Fontina, Romesco sauce

CRAB CAKES 14

Spicy remoulade

CRISPY RICE MOCHI 8

Two Ways: Jamaican jerk sauce/cilantro, Korean BBQ/Nori spice

WARM CAPRESE 9

Oven-Dried Tomatoes, French Baguette, Burrata, Basil Dust

BRUSSEL SPROUTS 9

Butternut Squash, Spanish Chorizo, Sweet Corn, Roasted Garlic

CHEESE

Full Flight: \$18

Each: \$5

Cabrales Bleu - Fig Jam

Manchego - Date Spread

Humboldt Fog - Honey Comb

Petit Basque - Marcona Almond



The DINING ROOM

ENTREE

SEA BASS

Beluga lentils, roasted grapes, Swiss chard, smoked chili coulis

Entree: \$24 Small Plate: \$14

SCALLOPS

Sea salt potato puree, Crisped Oyster Mushrooms, Pickled Mustard Seeds, Nori

Entrée: \$24 Small Plate: \$17

STEAK FRITES 29

USDA Prime New York Strip, Bone Marrow Butter, House-Made "K-1" Steak Sauce

CHICKEN 22

Buttermilk battered, Ranchero Crème Fraiche, Chipotle Roasted Fingerlings, Charred Corn

FISH & CHIPS

Newcastle Battered Barramundi, Sweet Potato Tots, Sriracha Aioli, Avocado Salsa

Entrée: \$24 Small Plate: \$14

RAVIOLI

Kabocha Squash, Sweet Corn, Boursin, Nantes Carrot Broth, Sunchoke Chips

Entrée: \$18 Small Plate: \$12

SIDES

WILD MUSHROOMS & GREENS 7

Sautéed mushrooms, verjus wilted greens

MAC 'N' CHEESE 7

Orecchiette, Ale Mornay, Crisped Leeks, Peppadew-Chive Relish

CHIPOTLE ROASTED POTATOES 6

Heirloom Fingerling Potatoes, charred corn

FRITES:

Sweet Potato 7

Avocado Salsa

Parmesan Garlic or Regular 7

Ketchup

Tater Tots 5

Habanero Ketchup

Sweet Potato Tots 7

Avocado Salsa

SANDWICHES

All Burgers & Sandwiches served w/ choice of fries or salad

LOBSTER 16

Fried green tomatoes, fennel crème fraiche, Arugula

SMOKED CHICKEN WRAP 12

Basil Pesto, Cranberry Compote, Arugula, Avocado, Tomato Confit

PULLED CHICKEN SANDWICH 14

Jamaican jerk sauce, port braised cabbage, apples, peppadew coulis

VEGETABLE WRAP 12

Wild mushrooms, grilled romaine, zucchini, balsamic aioli, grilled red onion, fried green tomatoes

CRAB CAKE PO-BOY 16

Dungeness Crab Cakes, Romaine, Jalapeno Tartar Sauce

KOREAN BBQ BEEF 12

Marinated Beef, Chili Pickled Cucumbers, Pickled Garlic Aioli

SHANGRI-LA COLD CUT 14

Bresaola, Speck, Peppadew peppers, Date Spread, Manchego, Arugula, Golden Balsamic Vinaigrette

BURGERS

SHANGRI-LA BURGER 14

Fried green tomato, Jamaican jerk sauce, pepperjack

MUSHROOM BURGER 14

Wild mushrooms, fontina, sherry aioli

BACON AVOCADO BURGER 14

Avocado aioli, gruyere

FRENCH ONION BURGER 14

Gruyere, caramelized onion marmalade

Add fried egg to any burger for \$2

