

UNCH

WE ARE CRAFTSMEN. TO US, EVERYTHING MATTERS. EVERY MOMENT, EVERY DISH, EVERY GLASS, EVERY PERSON. WE SOURCE AND PREPARE HERITAGE PRODUCTS FROM RESPONSIBLE PEOPLE DEDICATED TO SUSTAINABILITY, INTEGRITY AND QUALITY.

OYSTERS

We are committed to the sustainability of fish and shellfish stocks world wide.

We constantly strive to source the freshest products from companies that are like minded.

We take care to select only the finest oysters that are cultivated and harvested in certified and sustainable growing areas. Every oyster is hand shucked to order.

Please ask your server about today's selections.

APPETIZERS / SMALL PLATES

Calamari Thai sauce, carrots, cilantro, fresno peppers, scallions	18 ⁹⁵
Tuna Poke* Ahi tuna, fresh ginger, fresnos, seaweed, avocado, wonton crisps	27 ⁹⁵
Shrimp Chimichurri garlic, fresh herbs, toasted baguette	21 ⁹⁵
Steak Tartare* certified black angus filet, cornichon, capers, chives, pickle relish aioli quail egg, crispy shallots, toasted brioche	26 ⁹⁵
Bread is Life French baguette, honey ricotta, soft butter, green chimichurri	11 ⁹⁵
6Smith Chicken Wings house blend dry rub, bleu-cheese sauce	19 ⁹⁵
Beef Cheek Nachos Blaser's sharp cheddar, grilled jalapeño, house pickled red onion, fresh cilantro, spicy cilantro crema	18 ⁹⁵
Baby Back Ribs honey-Sriracha glaze, jicama slaw GS	18 ⁹⁵

STARTERS / SIDES

House-made Guacamole & Corn Tortilla Chips salsa roja, cilantro, jalapeno	16 ⁹⁵
Add fresh Maine lobster	16
Loaded Mac & Cheese Blaser's sharp cheddar, Nueske's bacon, panko	13 ⁹⁵
Triple Dip French Fries béarnaise, truffle aioli, curry ketchup	12 ⁹⁵
Cup O Soup and Small Mixed Greens Salad	16 ⁹⁵
Small Green Salad carrots, fennel, tomato, balsamic vinaigrette GS	11 ⁹⁵
Clam Chowder little neck clams, bacon, potatoes	cup 9 ⁹⁵ bowl 16 ⁹⁵
Chili short rib, tomato, poblano, onion, Blaser's sharp cheddar sour cream, tortilla strips	cup 8 ⁹⁵ bowl 14 ⁹⁵
Tomato Soup GS	cup 6 ⁹⁵ bowl 10 ⁹⁵

SALADS

Heirloom Tomato Caprese pickled mango, Calabro ricotta, basil baby arugula, balsamic reduction, basil oil GS	21 ⁹⁵
The Wedge iceberg, heirloom tomato, egg, onion, Nueske's bacon, bleu cheese GS	21 ⁹⁵
Ancient Grain baby arugula, quinoa, sorghum millet, artichoke, tomato citrus, flax, pepita, lemon vinaigrette GS	20 ⁹⁵
Caesar romaine, croutons, parmesan crisp, caesar dressing	18 ⁹⁵

La Flaquita iceberg, grilled corn, black beans, pickled peppers, avocado mousse queso fresco, cilantro, tortilla strips, chipotle lime dressing	21 ⁹⁵
Roasted Vegetable Butternut squash, goat cheese, roasted beets, balsamic, arugula frisee, candied pecans, pepitas, maple vinaigrette GS	22 ⁹⁵
6 Smith "Bibimbap" brown rice, spicy garlic aioli, pickled carrot, pickled daikon cucumber, red radishes, cabbage, avocado, jalapeno GS	22 ⁹⁵

CHOOSE A PROTEIN | Grilled Chicken Breast 7 | Garlic Herb Shrimp 11 | Organic Atlantic Salmon Fillet* 13 | Marinated Tenderloin Tips* 13

BURGERS / SANDWICHES

Choose house-cut fries, coleslaw, side salad | Gluten free buns available upon request

Venison & Kobe "Juicy Lucy"* smoked gouda, jalapeño, oyster mushrooms, bacon and caramelized onion, tarragon aioli, LTO, cooked medium rare, toasted pretzel roll	26 ⁹⁵
A Fat Burger* bacon and onion jam, Blaser's sharp cheddar fondue, Nueske's bacon, LTO, brioche bun	22 ⁹⁵
Keith's Kimchee Reuben corned beef, kimchee, 10,000 lakes dressing Swiss cheese, toasted multi-grain bread	24 ⁹⁵
Chilled Lobster Roll tarragon aioli, celery, lettuce, toasted brioche roll	34 ⁹⁵
Chili Rubbed Chicken Sandwich Mahon cheese, avocado, Siracha aioli, LTO toasted brioche bun	21 ⁹⁵
Sammy's Cubano shaved ham, Nueske's bacon, pulled pork, Swiss cheese honey-cayenne mustard, house pickles, tomato escabeche, toasted Hoagie roll	24 ⁹⁵
Blackened Red Snapper sashimi grade, wild caught, house tartar sauce, tomato, shredded lettuce, toasted torpedo roll	26 ⁹⁵
Smoked Prime Rib house smoked prime rib, arugula, Swiss cheese, caramelized onions horseradish brie cream, garlic toasted hoagie roll	29 ⁹⁵

ENTREES

Half steak Frites*	
aged top sirloin, béarnaise, truffle aioli, house-cut French fries GS	32 ⁹⁵
Add some bling:	
Oscar, Alaskan King crab, bearnaise	+18
American, bacon jam, cheddar cheese fondue	+10
Curried Shrimp	
coconut milk, Madras curry, peaches, snap peas, pickled Fresno peppers scallions GS	41 ⁹⁵
Brick Pressed Bell & Evans Chicken	
roasted heirloom carrots & onions, Fingerling potatoes, beurre monte parmesan cheese	36 ⁹⁵
Pan Seared Organic Atlantic Salmon*	
Yukon Gold potato puree, sweetcorn & roasted red pepper succotash GS	39 ⁹⁵
Lobster Gnocchi	
hand made potato gnocchi, lobster, beurre monte, wilted spinach, garlic parmesan, truffle oil	42 ⁹⁵

HALF SANDWICH

Choose small cup of soup, house salad, house-cut French fries or coleslaw.

Substitute small cup of Chili or Clam Chowder for 3⁹⁵ - All sandwiches available full size

Applewood smoked B.L.A.T. crisp Nueske's bacon, lettuce, tomato, chipotle aioli and avocado on toasted multi-grain bread	16 ⁹⁵
Grilled Cheese American & cheddar cheeses, toasted multi-grain bread	
ADD avocado +1, Nueske's bacon +2, tomato +1	14 ⁹⁵
Savory Chicken Salad tarragon aioli, pulled chicken, lettuce and avocado on toasted multi-grain bread	16 ⁹⁵

GS Indicates gluten sensitive items

* indicates items that are cooked to order or seared raw.

Consuming raw or undercooked meat, seafood or egg may increase your chance of food borne illness

