



THE STONE TABLE

\$110 per guest • Four courses • Choose one per course

FIRST COURSE APPETIZERS

Citrus Conch Fritter*

Arugula, chipotle aioli, peach compote, smoked sea salt

Coconut Curry Mussels* GF ALT

Red curry broth, pickled peppers, mint, basil, cilantro, toasted peanuts, grilled brioche

Crispy Cauliflower GF

Chickpea Purée, Lemon, Confit Garlic, Chimichurri

SECOND COURSE SALAD

Caesar Salad GF ALT

Romaine hearts, burrata-stuffed croutons, white anchovy, pecorino

Roasted Beet Salad GF ALT

Arugula, sliced radish, confited baby tomato, crispy goat cheese, aged balsamic, citrus vinaigrette

THIRD COURSE THE STONE

Our signature cuts are seared at your table on the hot stone. Sides change with your selection.

Hot Stone Prime Ribeye* GF

10 oz. Horseradish, romesco, roasted garlic, roasted mushrooms

Hot Stone Ahi Tuna* GF ALT

Sesame-crusted. Cucumber salad, pickled shimeji mushrooms, pickled ginger, soy

Featured Rotating Cut*

Chef's premium selection, seared on the stone. Ask your server for tonight's cut.

Curry Cauliflower Steak GF

Grilled trumpet mushrooms, roasted baby carrots, confited tomatoes, citrus baby potatoes, peperonata, romesco

Charred Hanger Steak* GF ALT

Charred hanger steak, broccolini, mushrooms, pickled Fresno peppers, chimichurri, house-made shoestring fries

Seared Swordfish* GF

Coconut rice, roasted baby carrots, charred broccolini, red curry broth, peach compote

FOURTH COURSE DESSERT

Coconut Gelato GF

Candied almonds, berry compote, lime zest

Molten Chocolate Cake GF ALT

Graham cracker chocolate crumble, fresh berries, coconut gelato

Seasonal Sorbet

— Ask your server for tonight's flavor.

UPGRADES

Wagyu A5 +\$50

Japanese A5 ribeye, 4 oz.
Caramelized shallot chutney, roasted mushrooms, confit garlic, chimichurri

Caribbean Lobster Tail +\$25

Add a 6 oz lobster tail to your stone or plate

Oysters on the Half Shell* — first course GF +\$12

Shallot mignonette, horseradish, grilled lemon

Dolce Toasted Brioche, Cheese & Berry — dessert +\$12

Brûléed brioche French toast, Humboldt Fog, pecorino, gorgonzola, honeycomb, berry compote, candied walnuts

GF = Gluten-Free GF ALT = Can be made Gluten-Free upon request

Please note: Our fryer is shared and contains flour.

Reminder Statement

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.