

# surf:sky:spirit

the cuisine at JRDN is firmly rooted in the california tradition with a focus on local ingredients and yet is innovative, even daring, at times. the result is a flavorful, vibrant and satisfying menu creatively reflecting the bounty of the seasons. each creation is thoughtfully prepared for your culinary delight. enjoy.

# raw bar



- 148 **colossal platter**  
18 oysters, 12 shrimp, 6 clams,  
½ lb alaskan king crab, ½ lb lobster
- 90 **grande platter**  
12 oysters, 6 jumbo prawns, 6 clams,  
½ lb alaskan king crab
- 45 **petite platter**  
6 oysters, 3 jumbo prawns, 3 clams,  
¼ lb alaskan king crab
- 18 / 34 **oysters on the half** ½ dozen or dozen  
cocktail sauce, cucumber mignonette, lemon
- 29 **alaskan king crab** ½ lb
- 19 **chilled poached maine lobster** ½ lb
- 17 **ahi tuna poke**  
wakame, sesame, macadamia, golden raisin
- 21 **shrimp cocktail**  
½ dozen house poached shrimp, classic cocktail sauce
- 16 **yellowtail crudo**  
jalapeño, garlic, sesame mirin

We happily serve water upon request. Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.



# starters

- 12 **grilled pita bread**  
traditional hummus, roasted red pepper hummus,  
caramelized shallot yogurt
- 11 **roasted brussel sprouts**  
nuoc cham, carrots, lime, cilantro, jalapeño
- 16 **short rib**  
horseradish potatoes, crispy onion
- 17 **steamed mussels**  
chorizo, tomato fennel, white wine, herb butter
- 14 **wild mushroom risotto**  
truffle, parmesan, soft herbs
- 26 **charcuterie board**  
chef's selection of salami and cheese,  
pickles, mustard, jams



# soups + salads

- 8 **soup**  
seasonal inspiration
- 13 **JRDN salad**  
crafted to your personal specifications
- 14 **JRDN chopped salad**  
diced chicken, avocado, pepperoncini, parmesan, cucumber, red onions, tomatoes, dijon vinaigrette, croutons
- 16 **octopus salad**  
organic greens, avocado, green onions, peanuts, ponzu vinaigrette
- 13 **roasted beet salad**  
arugula, orange, blue cheese, pepitas, champagne vinaigrette
- 14 **harvest salad**  
apples, candied pecans, roasted butternut squash, pear, pomegranate seeds, goat cheese, red onions, mixed greens, crouton, apple cider vinaigrette

# supper

## sample menu :

daily menu additions featuring seasonal seafood and local produce

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- mp **catch of the day**  
chef's whim, fresh seasonal selection
  - 36 **day boat scallops**  
fingerling potatoes, honey glazed pork belly, pea purée
  - 30 **mary's duck breast**  
salsafi purée, seasonal stonefruit salad,  
caramelized pear sauce
  - 32 **clams with spaghetti**  
pernod, chinese sausage, charred fennel, tomato
  - 44 **new zealand lamb loin**  
harissa seasoned couscous, curried yogurt,  
coconut, naan bread
  - 28 **pan seared mary's chicken**  
quinoa, summer squash, black kale, pistou
  - 28 **atlantic salmon**  
carrot top pesto, carrot, brown butter crumble,  
confit potato

# featured butcher's cut

- 34 **16oz. pork chop**  
berkshire
- 28 **half roasted chicken**  
mary's
- 49 **8oz. filet tenderloin**  
certified sterling
- 38 **10oz. top sirloin**  
certified prime
- 44 **10oz. skirt steak**  
certified prime
- 46 **12oz. new york strip steak**  
certified prime
- 58 **14oz. ribeye steak**  
certified prime
- 110 **40oz. tomahawk steak for two**  
certified angus beef

## **choose two sides:**

smoked potato purée  
seasonal vegetables  
creamed broccoli  
honey glazed carrots  
sautéed cremini mushrooms  
blue cheese glazed fingerling  
potatoes

## **choose a rub:**

maitre d'hôtel butter  
*lemon zest, parsley, garlic*

JRDN rub  
*roasted garlic purée*  
truffle butter  
peppercorn butter

## **choose a sauce:**

bordelaise  
classic béarnaise  
JRDN steak sauce  
chimichurri  
creamy horseradish

## **spoil yourself:**

chef's thunder *add \$5*  
*blue cheese crumble,*  
*caramelized onion*  
½ lb maine lobster *add \$19*