

FIRST COURSE

FROM THE SEA

SELECTION OF OYSTERS

SERVER WILL ANNOUNCE CHEF'S SELECTION
\$15 (HALF DOZEN), \$30 (FULL DOZEN)

AHI TUNA TARTARE

SOY & MIRIN MARINADE, TARO CHIPS
\$17

MONTEREY BAY RED ABALONE

GARLIC FLAN, LEMON COULIS
\$20

MARINATED HAMACHI

PICKLED GINGER, SCALLION,
RICE WINE VINAIGRETTE
\$19

SHRIMP & SCALLOP CEVICHE

CITRUS, CHIVE
\$18

DUNGENESS CRAB

FUYU PERSIMMON, MÂCHE, MEYER LEMON,
BRIOCHE
\$16

HIGHLANDS INN CHOWDER

LITTLENECK CLAMS, BACON, CHIVE
\$9

FROM THE FARM

BUTTERNUT SQUASH SOUP

CRÈME FRAÎCHE, TOASTED HAZELNUT
\$8

FORELLE PEAR TART

PURPLE HAZE GOAT CHEESE,
CARAMELIZED CIPOLLINI, ROCCOLA ARUGULA,
WALNUT VINAIGRETTE
\$15

ENDIVE SALAD

CANDIED PECAN, PORT POACHED PEAR,
ST. AGUR BLUE, POMEGRANATE VINAIGRETTE
\$15

POINT REYES BLUE CHEESE SALAD

BUTTER LETTUCE, BACON, RED ONION,
TOMATO, GARLIC GRANOLA,
LEMON HERB EMULSION
\$10

WARM BRUSSELS SPROUT SALAD

DRY RICOTTA, GRAPE, SUNFLOWER SEED,
APPLE-BACON VINAIGRETTE
\$12

GOAT CHEESE FRITTERS

MARINATED BABY BEETS, FRISEE,
BANYULS VINAIGRETTE
\$11

Please refrain from the use of cell phones while dining at Pacific's Edge

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

MAIN COURSE

STEAKS & CHOPS

20 oz. BONE-IN RIB EYE

IRON SKILLET SEARED, GORGONZOLA BUTTER
\$45

PRIME BEEF SHORT RIB

BRAISED, POTATO RISOTTO, SWISS CHARD,
BIG SUR MUSHROOMS, PINOT REDUCTION
\$42

GRILLED RACK OF LAMB

HERB DEMI, HONEY GLAZED CARROTS
\$32

GRILLED NEW YORK STEAK

GILROY GARLIC HERB AIOLI
\$38

ROASTED PORK CHOP

HEIRLOOM APPLE CHUTNEY
\$29

SIDES

ROASTED FOREST MUSHROOMS \$6
TRUFFLE-POTATO GRATIN \$6
LENTIL DU PUY \$9
WHIPPED YUKON POTATO \$6
BOURSIN POLENTA \$7
GARLIC FRIES \$4
GRILLED ASPARAGUS \$8
SAUTÉED VEGETABLES \$6

SEAFOOD, POULTRY & PASTA

**HAND PICKED "DAILY"
FISH CREATION**

MARKET PRICE

GRILLED ARCTIC CHAR

ROASTED SALSIFY, BRUSSELS SPROUT LEAVES,
CHANTERELLE, CHARDONNAY SAUCE
\$34

WILD MUSHROOM RAVIOLI

LOCAL FORAGED MUSHROOMS,
TOASTED PINE NUTS, SAGE-BROWN BUTTER
\$24

**HERB-ROASTED
FREE RANGE CHICKEN**

PORTABELLA, BLUE LAKE GREEN BEANS,
SHALLOT JUS
\$28

PAN SEARED CALIFORNIA SNAPPER

FINGERLING POTATO, MELTED LEEK,
BLACK TRUMPET, OLIVE TAPENADE
\$32

PAN SEARED DAY BOAT SCALLOPS

BLOOMSDALE SPINACH, CRAB WHIPPED POTATO,
BLOOD ORANGE EMULSION
\$34