

## **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.



# starters

- 12 **grilled pita bread**  
traditional hummus, roasted red pepper hummus,  
caramelized shallot yogurt
- 11 **roasted brussel sprouts**  
nuoc cham, carrots, lime, cilantro, jalapeño
- 15 **duck liver mousse**  
seasonal jam, crostini
- 14 **bacon & eggs**  
braised pork belly, hollandaise, poached egg,  
maple bourbon
- 16 **short rib**  
horseradish potatoes, crispy onion
- 17 **steamed mussels**  
chorizo, tomato fennel, white wine, herb butter
- 26 **charcuterie board**  
chef's selection of salami and cheese,  
pickles, mustard, jams  
duck liver mousse *add \$6*

# 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
- 13 **kale salad**  
brussels, almonds, seasonal fruit, parmesan,  
maple tahini dressing
- 14 **strawberry salad**  
candied pecans, mixed baby greens, goat cheese, balsamic

# featured butcher's cut

- 49 **8oz. filet tenderloin**  
certified sterling
- 34 **8oz. hanger**  
certified sterling
- 28 **8oz. flat iron**  
certified sterling
- 38 **10oz. top sirloin**  
certified prime
- 57 **10oz. american wagyu skirt steak**  
snake river farms
- 62 **14oz. new york strip steak**  
certified prime
- 76 **24oz. ribeye steak**  
certified prime
- 110 **40oz. tomahawk steak for two**  
certified angus beef
- 95 **64oz. berkshire pork for two**  
tenderbelly

**choose two sides:**  
smoked potato purée  
seasonal vegetables  
creamed broccoli  
succotash  
*corn, zucchini, squash, fine herbs*

**choose a rub:**  
maître d'hôtel butter  
*lemon zest, parsley, garlic*

JRDN rub  
*roasted garlic purée*  
red eye butter  
*coffee + cocoa butter*  
herb butter  
*parsley, chives, basil*  
bone marrow butter

**choose a sauce:**  
bordelaise  
classic béarnaise  
JRDN steak sauce  
chimichurri  
creamy horseradish

**spoil yourself:**  
hudson valley foie gras *add \$15*  
chef's thunder *add \$5*  
*blue cheese crumble,*  
*caramelized onion*  
½ lb maine lobster *add \$19*

# raw bar

- 160 **colossal platter**  
18 oysters, 12 shrimp, 6 clams,  
½ lb alaskan king crab, ½ lb lobster
- 100 **grande platter**  
12 oysters, 6 jumbo prawns, 4 clams,  
½ lb alaskan king crab
- 65 **petite platter**  
10 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 **local yellowtail**  
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.