

# 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



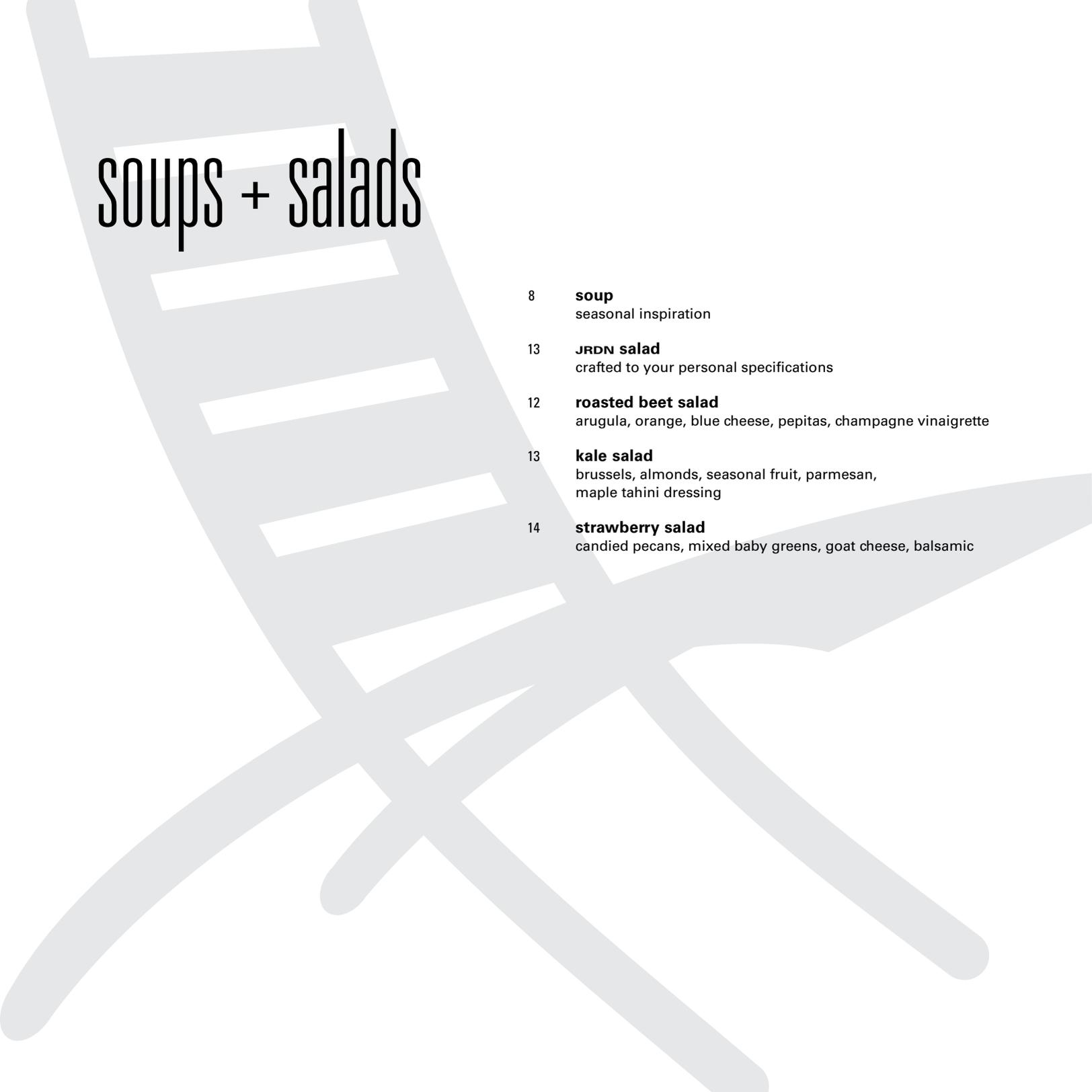
- 132 **colossal platter**  
18 oysters, 12 shrimp, 6 clams,  
½ lb alaskan king crab, ½ lb lobster
- 76 **grande platter**  
12 oysters, 6 jumbo prawns, 4 clams,  
½ lb alaskan king crab
- 46 **petite platter**  
6 oysters, 3 jumbo prawns, 3 clams,  
¼ lb alaskan king crab
- 18 / 34 **oysters on the half** ½ dozen or dozen  
orange, aleppo, wasabi cream, radish
- 22 **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
- mp **local uni**  
availability subject to change

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
- 13 **duck liver mousse**  
seasonal jam, crostini
- 14 **bacon & eggs**  
braised pork belly, hollandaise, poached egg,  
maple bourbon gastrique
- 16 **short rib**  
horseradish potatoes, crispy onion
- 18 **steamed mussels**  
chorizo, garlic, chardonnay, herb butter
- 26 **charcuterie board**  
chef's selection of salami and cheese,  
pickles, mustard, jams  
duck liver mousse *add \$6*



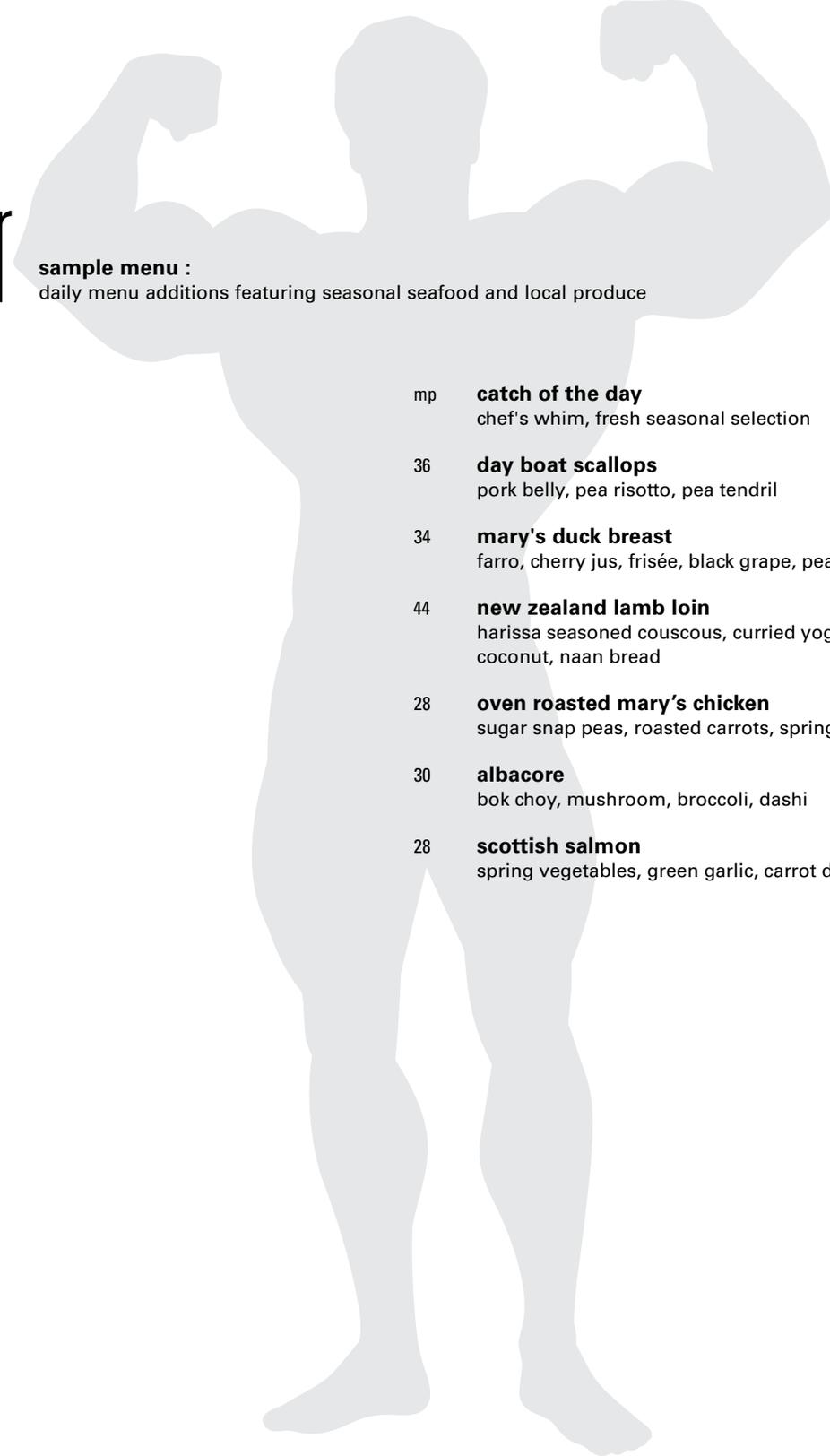
# soups + salads

- 8 **soup**  
seasonal inspiration
- 13 **JRDN salad**  
crafted to your personal specifications
- 12 **roasted beet salad**  
arugula, orange, blue cheese, pepitas, champagne vinaigrette
- 13 **kale salad**  
brussels, almonds, seasonal fruit, parmesan,  
maple tahini dressing
- 14 **strawberry salad**  
candied pecans, mixed baby greens, goat cheese, balsamic

# 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**  
pork belly, pea risotto, pea tendril
  - 34 **mary's duck breast**  
farro, cherry jus, frisée, black grape, peach
  - 44 **new zealand lamb loin**  
harissa seasoned couscous, curried yogurt,  
coconut, naan bread
  - 28 **oven roasted mary's chicken**  
sugar snap peas, roasted carrots, spring onions, fried rice
  - 30 **albacore**  
bok choy, mushroom, broccoli, dashi
  - 28 **scottish salmon**  
spring vegetables, green garlic, carrot dessert

# featured butcher's cut

110 **40oz. tomahawk steak for two**  
certified angus beef  
omaha, nebraska

92 **32oz. porterhouse**  
certified angus

63 **18oz. bone-in ribeye steak**  
certified sterling

57 **10oz. american wagyu skirt steak**  
snake river farms

56 **14oz. new york strip steak**  
certified angus

45 **8oz. filet tenderloin**  
certified sterling

36 **8oz. hanger**  
certified sterling

## choose two sides:

smoked potato purée  
seasonal vegetables  
*sofrito*

creamed broccoli  
*mornay sauce*

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*

## choose a sauce:

bordelaise

classic béarnaise

JRDN steak sauce

mustard chimichurri

creamy horseradish

## spoil yourself:

hudson valley foie gras *add \$12*

chef's thunder *add \$5*

*blue cheese crumble,  
caramelized onion,  
balsamic reduction*

½ lb maine lobster *add \$19*