

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

- 
- 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*