


the living room


Start

Fresh Seasonal Soup of the Day	5/8
Thai Coconut & Seafood Soup / prawn / crab / lobster	7/10
 Fresh Oysters	3.6
Daily mignonette, horseradish, fresh lemon, Tabasco	
Marinated Olives	4/7
Multi-regional olives, fresh herb, lemon, olive oil	
Diamond Willow Organic Beef Tartare	18
Choice of: Original Living Room style or Szechuan	
Aged White Cheddar, Black Truffle Fondue (for two)	27
Three cheese miniature ravioli, asparagus, baguette	

Flatbread

Alsatian Flambé	16
Vital green farms crème fraîche, bacon, shallot, gruyere	
Mexicana	16
Refritos, spicy chicken, corn salsa, avocado, aged cheddar, lime	
Vegetarian	12
Zucchini, kalamata, roasted peppers, pomodoro, fairwind farms goat feta	

Salad

Broxburn Farms Butter Leaf Salad	12
Sun dried cherries, fresh herb, Fairwind farms chèvre vinaigrette, sweet lime	
Add chicken breast 6 Add jumbo prawn 8	
Caprese Salad	16
Mozzarella di bufala, Cerignola olive, Broxburn Farms tomato, crème de balsamic, basil	
 Living Room Cobb Salad	19
Dungoness crab claws, spinach, egg, avocado, bacon, sun dried tomato, filberts, walnut balsamic vinaigrette	
Grilled Frisee Salad	12
Hoven Farms natural bacon, poached organic egg, haricot vert	
Organic Baby Arugula Salad	13
Fair Wind Farms chèvre, grapes, walnut, Ryan's honey vinaigrette	

Sandwich served with soup or salad

Chicken Breast Panini / chèvre Gouda / hummus / spinach	13
Vegetarian Panini / provolone / asparagus / zucchini / tomato / roasted eggplant puree / arugula	11
Meatloaf Sandwich / veal & beef / provolone / pomodoro	17
Pulled Veal Short Rib / smoked tomato chutney	17

Entrée

 Blackened Basa Tacos	16
tomato corn salsa, rice & beans, avocado	
Grilled New Zealand Lamb Chops	17
Grainy Dijon pomme de terre, mushroom jus, cold press canola	
 Pan Seared Pacific Halibut	19
Greek orzo pasta salad, fried capers, meyer lemon, lemon oregano vinaigrette	
Thai Red Coconut Curry	16
Mountain View Farms chicken supreme, roasted fingerlings	
Bucatini Napoletana di Bufala	15
Organic pasta, Broxburn tomatoes, olive, bufala de mozzarella, balsamic, olive oil, fresh basil	

Executive Chef Kevin A. Hill



Sous Chef Megan McCauley

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