Dinner

Greens

CAESAR 8 / 11
Romaine | House made Caesar dressing | House Croutons | Parmigiano Reggiano
*Add Grilled chicken 6  Add Anchovies 3

ORGANIC MIXED GREENS 8 / 11
Balsamic Vinaigrette | Blue Cheese | Seasonal fruits | Candied Pecans.

QUINOA SALAD 9
Organic Quinoa sautéed | Organic mixed Greens | Seasonal fruits | Candied Pecans | Raspberry Poppy Seed Dressing
*Add Grilled Chicken 6

ORGANIC BEET SALAD 9 / 11

BREAD & BUTTER 3
French Demi Baguette | Butter Olive Oil | Sea Salt.

Small Plates

BRUSCHETTA 9
Grilled bread | Goat Cheese | Oven Roasted Tomatoes | Crispy Bacon | Virgin Olive Oil | Sea Salt

BURRATA 13
Creamy fresh mozzarella | House Made Basil Pesto | Grilled Tomatoes | Virgin Olive Oil | Balsamic Reduction | Grilled Bread

TRUFFLE FRIES 9
Shoestring Fries | Black Truffle Oil | Truffle Salt & Herbs | Garlic Aioli

ROASTED BRUSSELS SPROUTS 9
Crispy Bacon | Garlic | butter | Roasted Pistachios | Parmigiano Reggiano

*BACON WRAPPED ASPARAGUS 9
Fresh mozzarella | Hardwood smoked Bacon | Roasted Pistachios | Balsamic Reduction

*PANCETTA BUTTERNUT SQUASH RISOTTO 11
Crispy Pancetta | Roasted red Pepper | Arborio Rice | Shallots | White wine | Parmigiano Reggiano

SEAFOOD AL DIABLO 9
Penn Cove Mussels | Shrimp | Spicy Tomato Sauce | Garlic Bread

Meat

*KOBE SLIDERS 10
Kobe Beef | Brioche Bun | Garlic aioli | Caramelized onions | Bacon | Lettuce | Tomato | Pepper Jack Cheese

PORK BELLY SLIDERS 11
Braised Pork Belly | Pickled Red Onions | Garlic Aioli | Brioche Bun | Fresh Cut Garlic Truffle Fries

PORK BELLY 13
House made Ricotta Gnocchi | Beurre Blanc | Apple Cider reduction | Organic Arugula

*LOFT KOBE BURGER 15
Kobe Beef | Brioche Bun | Crispy Bacon | Cheddar Cheese | Lettuce | Tomato | Caramelized Onions | Aioli | Truffle Fries

BRAISED SHORT RIBS 21
Wild Mushroom Truffle Risotto | Red Wine Demi Glace | Pistachios | Shaved Parmigiano Reggiano

*SURF & TURF 26
Grilled USDA Prime Sirloin | Shrimp | Blue cheese | Marsala
Organic Arugula | Potatoes Confit

Seafood

*GRILLED IDAHO TROUT 19
Sautéed kale | Potato confit | Oregano | Lemon | Virgin Olive Oil

*GRILLED BACON WRAPPED PRAWNS 16
House Basil Pesto | Hand made Ricotta Gnocchi | Parmigiano Reggiano

TRUFFLE MAC & CHEESE 16
Dungeness Crab | Truffle oil | Cavatappi | Breadcrumbs

PENN COVE MUSSELS 12
Minced shallots | Fresh Garlic | White Wine Lemon Butter sauce | Grilled Baguette

Sweets

Salted Caramel Indulgence Cake 8.5
Sinful chocolate layer cake served with ganache, salted caramel sauce

Tiramisu 8
House Made Vanilla custard

Crème brûlée 8
House Made Vanilla custard

Stuffed Dates 7
Cream Cheese | Mascarpone | Roasted Pistachios | Dried Cranberries | Balsamic Vinaigrette.

*Warning: Consumption of raw or undercooked seafood, red meat or poultry may cause serious illness