

# the artichoke cafe

## dinner menu

### starters & small plates

- STEAMED ARTICHOKE 9  
clarified butter, raspberry vinaigrette,  
lemon-caper aioli
- ROASTED GARLIC 9  
montrachet goat cheese, roasted red peppers,  
roasted olives, grilled baguette
- SESAME-CORNMEAL CALAMARI 12  
sweet chile glaze, sriracha aioli
- CRAB CAKES 18  
blue crab, red pepper rouille, pickled red  
onion, mixed greens
- CHEESE PLATE 14  
three selected cheeses, fruit compote, crostini
- CHARCUTERIE PLATE 15  
cured meat, blue cheese-walnut terrine,  
pickles, peppers, mustard, crostini
- SEARED AHI TUNA 15  
artichoke pesto, olive tapenade, roasted  
cherry tomato, crostini
- TEMPURA ARTICHOKE HEARTS 12  
boquerones, capers, lemon, olive oil
- CRISPY BRUSSELS SPROUTS 8  
sweet & spicy sesame mustard

### salads & soups

- PEAR & POINT REYES BLUE CHEESE 9  
mixed greens, tamari pecans, dried  
cranberries, honey-champagne vinaigrette
- CAESAR 8  
romaine, white anchovy, focaccia crouton,  
pecorino romano
- BUTTERLEAF & BABY SPINACH 9  
toasted pepitas, manchego, white balsamic  
vinaigrette, balsamic reduction
- ROASTED BEET 10  
arugula, granny smith apple, candied walnut,  
ricotta, balsamic reduction
- FRENCH ONION SOUP 7  
crostini, gruyere
- SOUP DU JOUR mp

### pasta

- PUMPKIN RAVIOLI 24  
butternut squash, spinach, ricotta, toasted  
hazelnuts, brown butter-sage sauce

### seafood

- SCALLOPS 39  
fingerling potatoes, haricot verts, charcuterie  
pan sauce, crispy prosciutto
- TODAY'S FISH MP  
chef's daily preparation

### meat & poultry

- BEEF TENDERLOIN 35  
pommes anna, asparagus, porcini butter, port  
demi glace, frizzled leeks
- LAMB RACK 38  
sweet potato-carrot purée, broccolini,  
red wine demi glace, fennel confit
- CHICKEN BREAST 26  
bacon-tarragon risotto, swiss chard,  
brandy-fig reduction
- DUCK BREAST 30  
scallion spaetzle, cabbage,  
orange-port reduction
- PORK CHOP 26  
jalapeño-corn grits, winter greens,  
honey-pecan beurre rouge
- STEAK FRITES 22  
flat iron steak, house fries, maître d'hotel butter,  
port demi-glace
- BISON SHORT RIBS 32  
celeriac-yukon gold potato mash, mushroom-  
apple ragoût, red wine jus, gremolata

Chef/Owner: Pat Keene

20% gratuity added to parties of six or more

Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.