

DINNER | Daily 5pm-10pm

DUNBAR ROOM

STARTERS

CAESAR SALAD 8/14
chopped romaine, house-made croutons,
shaved parmesan, boquerones

GREEN SALAD 8/14
red butter leaf lettuce, shaved parmesan,
toasted pecans, tarragon vinaigrette

BURRATA 14
Billy's Garden heirloom tomatoes, Pitts
Farms yellow peaches, basil oil, balsamic
reduction, fresh basil

MEAT & CHEESE BOARD 25
chef's choice of two meats and two cheeses,
rosemary croccantini, fig jam, cornichons

MARGHERITA FLATBREAD 14 marinara,
mozzarella, basil, balsamic glaze

POTATO WEDGES 8
truffle oil, asiago, garlic aioli

BRUSSELS 9
candied pecans, crispy bacon, spiced honey

MAINS



SEASONAL FISH MP
ask your server about today's selection

MEYER RANCH FILET MIGNON 32
carrot soubise, foraged mushrooms,
braised greens, bordelaise, garnished
with fried shoestring potatoes

BEECHER'S MAC & CHEESE 10/17
Beecher's cheddar, bechamel, parmesan
crumble
add grilled chicken 7
add grilled shrimp 9

BRICK CHICKEN BREAST 26
asparagus, peas, mushrooms, tomatoes,
herbs de Provence broth

DOUBLE-CUT PORK CHOP 23
blistered broccoli, celeriac-apple puree,
cardamom spiced stone fruit glaze

SORRENTO BURGER 18
Painted Hills beef, Beecher's cheddar, bacon
jam, lettuce, tomato, herbed aioli

MEATBALLS & MARINARA 24
house-made with angel hair pasta

*We happily accommodate
dietary restrictions
whenever possible.

*Eating raw and
undercooked foods can be
potentially harmful.

*20% gratuity added to all
parties of 6 or more