

SALADS & SOUPS

JOBELL HOUSE

granny smith apples, shallots, candied walnuts, blue cheese, mesclun, apple cider vinaigrette (GF)

\$15.00 / half-size \$8.00

WEDGE SALAD

cherry tomatoes, bacon, fried leeks, croutons, parmesan cheese, creamy parmesan dressing

\$15.00 / half-size \$8.00

SEARED AHI TUNA

snow peas, fried chickpeas, wonton crisps, mesclun, grapefruit ginger vinaigrette*

\$19.00

HARVEST SALAD

roasted butternut squash, shaved parmesan, red onions, black mission figs, roasted pumpkin seeds, arugula, maple dijon dressing

\$15.00 / half-size \$8.00

SOUP OF THE DAY

chef's selection, please ask your server

\$7.00 cup / \$12 bowl

FRENCH ONION SOUP

\$7.00 cup

STARTERS

CHARCUTERIE & CHEESE SLATE

artisanal cheeses and meats, fruit, olives, house chutney and Easy Tiger sourdough

\$24.00

**CRISPY THAI CHILI
BRUSSELS SPROUTS**

sweet chili sauce and fried garlic

\$14.00

WAGYU KUSHIYAKI

skewers with l'toi onions, bell pepper, sesame seed, chive, gochujang drizzle

\$17.00

FRIED BRIE

brie cheese fried in pastry dough, fruit compote, baguette

\$16.00

CRAB CAKES

pan fried over coleslaw with a red pepper aioli

\$18.00

ROASTED GARLIC BONE MARROW

blackberry compote, citrus salad, Easy Tiger sourdough

\$17.00

**LITTLENECK CLAMS & MUSSELS
PROVENCAL**

garlic, tomato, onion steamed in a white wine butter sauce, subject to availability (GF)*

\$24.00

- SIDES - \$7.50 EACH

HONEY GLAZED CARROTS

SAUTEED SPINACH

ANCIENT GRAINS

ASPARAGUS

SWEET POTATO FRIES

HAND CUT FRIES

TRUFFLE ROSEMARY GARLIC MASHED POTATOES

JOBELL CAFE & BISTRO

ENTRÉES

STEAK FRITES

Rosewood Ranch Texas Wagyu Bavette topped with herb butter and fries*

\$30.00

STEAK DIANE

Rosewood Ranch Texas Wagyu Bavette with a cognac shallot cream sauce, fries, and honey glazed carrots*

\$34.00

12 OZ. NIMAN RANCH RIBEYE

peppercorn crusted prime ribeye, truffle rosemary garlic mashed potatoes, asparagus (GF)*

\$70.00

CHICKEN PICCATA

airline chicken breast over a sun-dried tomato crispy risotto cake, mushrooms, lemon butter caper sauce (GF)

\$28.00

SMOKED DUCK BREAST

orange red wine reduction, fennel, Reverse Pioneers sunflower sprouts, roasted baby potatoes, broccolini (GF)*

\$32.00

CHILEAN SEA BASS

black japonica rice, bok choy, asparagus puree, lemon pepper cream sauce (GF)*

\$44.00

NIMAN RANCH 16 OZ. PORK CHOP

2 bone tomahawk pork chop with heirloom tomatoes, toasted olive granola with pepita, sesame and fennel seed, peach gastrique, ricotta, feta and basil

\$48.00

WILD MUSHROOM & QUINOA STUFFED ACORN SQUASH

with millet, amaranth, parmesan and ricotta and truffle oil (GF)

\$24.00

ATLANTIC LOBSTER TAIL

broiled lobster tail, pancetta, romanesco, sliced almonds, citrus carrot puree, pistachios, parmesan crisp

\$42.00

SHEPHERD'S PIE

Mick Family Farms lamb, peas, carrots, mashed potatoes topped with puff pastry

\$30.00

BEVERAGES

FRESH LEMONADE \$3.00

RICHARD'S SPARKLING RAINWATER \$3.00

SAN PELLEGRINO \$3.00
assorted flavors

MAINE ROOT SODA \$4.50
root beer, mexicane cola, lemon lime, blueberry

ICED TEA \$3.00

ZHI HOT TEAS \$4.00
mint, chamomile, tropical green, ginger peach, earl grey

D'S ROASTERY COFFEE \$2.50

CAPUCCINO \$5.50

LATTE \$5.00

ESPRESSO/AMERICANO \$3.50 single
\$5.50 double

SUB ALMOND MILK \$2.00

BEER FOR THE KITCHEN \$3.00

20% Gratuity of Parties 6 or more
Credit Card Fees apply with the use of
Visa/MasterCard/Discover/American Express