



SHARED PLATES

HOUSE ROLLS

house cultured-whipped butter + maldon salt + chives

MUSHROOM BISQUE GF

portobello + onion + red wine
heavy cream + chive oil

ELOTE CORN RIBS GF

lemon aioli + chili powder + cotija cheese

SUMMER SALAD GF

sweet cantaloupe + green mixed
seasonal veggies + ciliegine + lemon vinaigrette
fresh red onions + roasted pancetta

CRISPY CAULIFLOWER BUFFALO WINGS GF

carrot + celery + cucumber + ranch

BACON WRAPPED SHRIMP GFO

spicy aioli + gochujang fried rice + miso broth
jalapeño-honey glaze + pickled onions
carrots + cremini mushrooms + sesame seeds

LAMB MEATBALLS

parmesan broth succotash + chili oil

SHORT RIB BAO BUNS

asian pickled salad + gochujang + sliced jalapeños
sesame seeds + dark soy drizzle

BAJA STYLE TACOS GFO

SHORT RIB red onions + cilantro + green sauce

SHRIMP OR FISH

mango pico de gallo + avocado aioli
red cabbage + chipotle mayo + cilantro

subject to availability

10

14

14

18

16

26

19

18

19

TABLE 79 CLASSICS

PORTOBELLO FRIES GF

parmesan + truffle oil + garlic confit aioli

CRISPY BRUSSELS SPROUTS GF VG

table spice + lemon zest

TUNA POKE * GF

sesame + ponzu + pineapple
fiery sticky rice + avocado

BIBB & GREEN SALAD GF

bacon bits + granny smith apples + dijonaise
shaved grana padano cheese + pickled onions
INQUIRE ABOUT PROTEIN ADDITIONS

THE BURGER *

brioche bun + golden bacon aioli + lettuce
tomato + onion + pickle + fries

MAKE IT DELUXE +7

16

16

21

16

26

MAINS

BISTRO STEAK * GF

whipped potatoes + seasonal vegetables
braised leek compound butter + beef jus

SALMON ALLA TOSCANA N GF

artichoke hearts + pistachio panko herb crust
sundried tomatoes + seasonal vegetables
capers + tuscan cream sauce
NUT FREE OPTION AVAILABLE

SEAFOOD BLACK INK LINGUINI GFO

squid ink pasta + scallops + shrimp + cherry tomatoes
peruvian peppers + basil + feta + lemon cream sauce

SWEET CORN RISOTTO GFO

choice of halibut or short rib
carrots + onions + cream + poblano pepper + corn bisque

KOREAN SHORT RIB

kimchi fried rice + cucumber salad
egg + gochujang sauce

53

55

54

53

56

N CONTAINS NUTS | GF GLUTEN FREE | GFO GLUTEN FREE OPTION AVAILABLE | VG VEGAN

There may be additional menu items that can be made gluten free,
please inquire with server prior to ordering.

* These items may be served raw or undercooked based on your specification, or
contain raw or undercooked ingredients. Consuming raw or undercooked meat,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some
items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or
sesame. Please inquire with your server for further details and notify us
of any allergies.

CHEF DE CUISINE
Manuel Cortes

GENERAL MANAGER
Bisar Ayirkan

A 3% employee benefit surcharge is added to the check. This allows us to provide
a more robust benefits package for our valued team members so they are better
equipped to meet the high cost of living in our resort community.

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