

FOR THE TABLE

FOCACCIA (VG)	\$13
Skywalker ranch honey butter, Olive oil	
RUFFLED POTATO CHIPS (VG)	\$16
Spinach artichoke dip	
MOZZARELLA STICKS (VG)	\$13
Basil pesto, hot honey	
PIGS IN A BLANKET	\$18
Everything croissant, ball park style mustard	
CHICKEN TENDERS	\$19
Caviar ranch	
CRISPY CALAMARI	\$26
Roasted tomato sauce	

STARTERS

HALF DOZEN OYSTERS (GF)	\$28
Pacific Coast oysters, yuzu mignonette, classic cocktail sauce	
SHRIMP COCKTAIL (GF)	\$37
Jumbo prawns, lemon, bloody mary cocktail sauce	
LOBSTER CORN DOGS	\$27
Tarragon mustard, spicy ketchup	
BLUE CRAB CAKE	\$35
Persian cucumber, dill tartar sauce	
BURRATA & TOMATO SALAD (VG)	\$28
Marinated heirloom tomatoes, wild arugula, pickled red onion, aged balsamic	

SOUP & SALADS

CREAM OF CHICKEN SOUP	\$18
Free range chicken breast, tarragon & chives	
CLASSIC CAESAR SALAD (VG)	\$22
Artisan romaine, little gem lettuce, torn croutons, Parmigiano Reggiano, lemon Caesar dressing (no anchovy)	
LUCAS CHOPPED SALAD (GF)	\$27
Romaine lettuce, smoked bacon, red beets, free range eggs, cheddar cheese, cherry tomato, avocado, garbanzo beans, balsamic vinaigrette	
CHINESE CHICKEN SALAD (GF)	\$28
Iceberg & romaine lettuce, BBQ chicken breast, crispy rice pearls, toasted almonds, ginger vinaigrette	
LOBSTER SALAD (GF)	\$52
Olive oil poached lobster, baby gem lettuce, avocado, shaved vegetables, sweet pepper jus	

ENTREES

CRISPY CHICKEN MILANESE	\$37
Fennel & Arugula salad, shaved Parmesan, aged balsamic	
RIGATONI PASTA (VG)	\$23
Summer vegetable ragout, basil pesto, toasted pine nuts	
RAGU BOLOGNESE	\$32
Skywalker Ranch wagyu bolognese, gemelli pasta, aged Parmesan	
STRIPED BASS (GF)	\$52
Shelling beans, squash blossom, sweet corn puree, salsa verde	
GRILLED SALMON (GF)	\$45
Honey miso glaze, preserved lemon & chili broccolini, white miso butter	
BRAISED SHORT RIBS (GF)	\$47
Buttery mashed potatoes, red wine carrots, spinach	
PRIME NY STEAK FRITES (GF)	\$65
Herbed French fries, red jalapeño chimichurri	

FAVORITES

CHICKEN & MUSHROOM CREPE	\$25
Wild mushrooms, Parmesan cheese sauce	
SKYWALKER RANCH WAGYU BURGER	\$38
Grilled onion, aged cheddar, brioche, herbed French fries	

SIDES

HERBED FRENCH FRIES (VG) (GF)	\$13
Chipotle mayo, ketchup	
WILD MUSHROOMS (VG) (GF)	\$13
Lemon thyme, shallot	
BUTTERY MASHED POTATOES (VG) (GF)	\$13
Garlic confit	
CHARRED BROCCOLINI (VG) (GF)	\$13
Preserved lemon, chili oil	
MAC N CHEESE (VG)	\$13
House made shells, cheddar cheese	



A discretionary service charge of 18% will be added to parties of six (6) or more. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.