

Starters

Pea Soup (GF)

lardo/ dill yogurt/ lemon rice puffs 15

Spring Pea Salad (GF)

spring pea/ radish/ miso ricotta/ pistachio/
mint/ artichoke/ meyer lemon 17

Romaine Salad (GF)

aged parmesan/ garlic panko breadcrumb/
spanish anchovy/ caperberry/ caesar dressing 14

Calamari (GF)

herb salad/ strawberry/ thai pickled carrot/ lime/ chili-peanut crumble 19

Beef Tenderloin Chile Relleno (GF)

cilantro crema/ guajillo red chile 19

Steak Tartare (GF)

shallot/ caperberry/ egg yolk/ horseradish/ seed cracker 24

Lambert's House Bread

complimentary with your entree, served with whipped salted butter.

-additional bread accoutrements 5 each-
garlic confit/ castelvetro olives with lemon

Mains

Prime Black Angus Petit Filet Mignon 4oz / 8oz (GF)

garlic mashed potato/ asparagus/ crispy onions/ red wine demi 41 / 65*

Grilled Aji Panca Chicken (GF)

quinoa/ mint/ local greens/ tomato/ huacatay aji verde/ lime 29

Cornmeal Crusted Ruby Trout (GF)

kale/ garbanzo bean/ chorizo/ caperberry/ piquillo pepper/ lemon 32

Scottish Salmon (GF)

parmesan risotto croquette/ artichoke tapenade/ salsa verde/ pinenut 34

Pasta Bolognese

pancetta/ black olive/ rosemary/ whipped ricotta 35

Grilled Pork Chop (GF)

rhubarb/ fennel/ local greens/ hakuri turnip/ bearnaise 41

Additions

petit filet mignon 32 / wild prawns 14

Chef Adam Dooling

**Shared 8oz filet, additional \$5 charge.*

*22% gratuity may be added to parties of 5 or more and to unsigned credit card receipts
A maximum of two credit cards per table.*

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies. Our olives and dates contain pits. Our fryer uses peanut oil.