

PACIFIC'S EDGE

STARTERS

Burrata *

Heirloom tomatoes, burrata, basil pesto, balsamic reduction with grilled farm bread

Mussels and Farm Bread*

Locally sourced mussels, white wine, garlic, butter, lemon broth, farm bread

Dungeness Crab Cake*

Dungeness & lump crab meat, fresh herbs, shaved fennel, cara cara oranges, wild arugula, chipotle aioli

Frito Misto*

Calamari, rock shrimp, garnet yams, caper aioli, cocktail sauce

Vegan Brussels Sprouts *

Roasted brussels sprouts, maple balsamic, vinaigrette, cashew cheese, molasses truffle

Crab and Shrimp Stack*

Crab, rock shrimp, heirloom tomato, cocktail sauce, avocado

Clam Chowder*

SALADS

Spring Salad*

Spring Mix, Spinach, Blueberries, Candied Pecans, Feta Cheese, Strawberry Vinaigrette

Super Seed Caesar*

Toasted super seeds, herb focaccia parmesan crumble, romaine hearts, creamy dijon dressing

 **Vegetarian upon request**  **Contains local ingredients**  **Gluten Sensitive upon request**

Menu items may contain or come into contact with wheat, eggs, peanuts, soy, garlic, sesame, tree nuts, and milk.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns.

We will gladly adjust preparation (where possible) to accommodate your request.

As a friendly reminder, we are a cashless property for your convenience, an 18% service charge is automatically added to all parties of 6 or more

ENTREES

Allen Brother's Chop House Steaks

Whipped yukon gold potatoes, grilled broccolini, sea salt

8 oz. Filet Mignon*

12 oz. Dry Aged NY*

16 oz. Bone in Ribeye*

Short Rib*

Braised Prime short rib, cheddar polenta, carrots, cipolini onion, balsamic red wine reduction

Colorado Rack of Lamb*

Dijon crusted rack of lamb, caramelized onion potato gratin, onions, Salinas asparagus

Mary's Free Range Chicken Breast *

Bone-in chicken breast, garlic marbled potatoes, Salinas asparagus, cilantro lime cream sauce

Farmer's Market Fish*

Rotating entree designed around the best local seasonal produce and fish vendors

Scallops and Shrimp*

Pan seared scallops, head on prawns, cheddar polenta, broccolini, coconut miso lime sauce

Pan Seared Pacific Halibut *

Halibut filet, citrus risotto, beurre blanc, shaved fennel, radish, pickled leeks, herb oil

Cioppino *

Shrimp, scallop, littleneck clams, mussels, calamari, halibut, roasted tomato broth, farm bread

Add Pasta

Clam Pasta*

Littleneck clams, fettuccini, white wine, butter, garlic, farm bread

Spinach Artichoke Ravioli*

Local ravioli, spinach, parmesan reggiano, truffle paste, heavy cream

Highlands Burger*

Double patty, cheddar, green leaf lettuce, tomato, red onion, brioche bun, fries

SIDES

Foraged Mushrooms

Gilroy Garlic Fries

Caramelized Onion

Potato Gratin

Heirloom Carrots

Salinas Asparagus

Brussel Sprouts

Bread Service

BUSINESS PARTNER
MONTEREY BAY AQUARIUM



*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.