

surf:sky:spirit

chef david warner features hand selected, all-natural meats, the finest seafood from sustainable sources, organic and locally grown produce. each creation is thoughtfully prepared for your culinary delight. enjoy.



SO raw

- 75 **grande platter**
12 oysters, 6 jumbo prawns, 6 little neck clams
1/2 lb alaskan king crab, 6 new zealand green lip mussels
- 45 **petite platter**
6 oysters, 3 jumbo prawns, 3 little neck clams
1/4 lb alaskan king crab, 3 new zealand green lip mussels
- 36 **chilled maine lobster** 1 lb
- 18 **alaskan king crab** 1/2 lb
- 15 **oysters on the half** 1/2 dozen
kumamoto - washington
chef's selections
- 10 **new zealand green lip mussels** 1/2 dozen
- 21 **jumbo prawns** 1/2 dozen
- 9 **little neck clams on the half** 1/2 dozen
- 45 **chef's sashimi platter**
maguro, hamachi, salmon

way cool

10 **the JRDN salad**

made to your personal specifications

12 **organic soft egg salad**

braised pork, avocado, pear, brioche, walnut vinaigrette

11 **california stone fruit salad**

arugula, sweet ricotta dressing, basil sorbet,
chili oat streusel

13 **yellowtail crudo**

white soy, chili oil, melon, mache

artisanal cheese plate

a selection of international creameries, served with
quince paste - selection varies

sample of three 11

sample of five 17

getting warm

- 9 **seasonal soup**
chef's whim
- 14 **alaskan halibut cheeks**
roasted sunchoke, morels, horchatta
- 11 **steamed mussels**
chorizo, garlic, herb butter, chardonnay
- 12 **crab cakes**
curry aioli, sweet pepper salad
- 13 **moroccan lamb lollipops**
dijon mustard glaze, figs, mint

pure sizzle

JRDN serves all seafood is from environmentally friendly and sustainable sources.

28 **seared scallops**

sweet corn risotto, lobster nage

26 **new zealand king salmon**

beech mushrooms, pea vines, aussie sunset fumet

29 **alaskan halibut**

bay scallops and purple potato hash, cilantro,
shellfish vin blanc

27 **ahi tuna + octopus**

grilled ahi, baja octopus, lime, peppers

28 **grilled swordfish**

jasmine rice, fennel pollen, figs, sugar snap peas

26 **mediterranean seabass**

sea beans, baby squash, fingerling potatoes, lemon grass

burning up

JRDN serves: naturally fed, hand selected, humanely managed beef cuts. all seafood is from environmentally friendly and sustainable sources.

CHOOSE A CUT:

| | | | | | |
|----|---------------------------|----|--|----|--|
| 36 | 6oz tenderloin | 43 | 14oz rib eye | 29 | 10oz. homegrown imperial valley skirt steak |
| 41 | 8oz tenderloin | 28 | 12oz smoked berkshire pork chop | 44 | 20 oz. homegrown imperial valley bone in new york strip |
| 46 | 20 oz. porterhouse | 21 | free range chicken | | |

ADD A LOBSTER:

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|----|--|
| 36 | supplement any meat selection with a one pound maine lobster |
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CHEF'S THUNDER:

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| 3 | an alternative to choosing a rub and sauce, with caramelized sweet onions, pt. reyes blue cheese + aged basalmic vinegar |
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A RUB:

blackened
maitre d' hotel butter
tri peppercorn
JRDN rub
truffle butter

A SAUCE:

classic béarnaise
J-1 steak sauce
creamy horseradish
au poivre
chimichurri
bordelaise

AND TWO SIDES:

grilled asparagus
yukon gold mashed potatoes
braised broccolini
crispy sweet onion rings
farmer's market selection
sauteed corn, sweet garlic and peas
stewed tomatoes and fontina "mac"
blue cheese glazed fingerling potatoes
sautéed wild mushrooms
creamed spinach