

STARTERS

BLACK BEAN LENTIL SOUP SM 7 LG 10

FLAT BREAD 16
roasted mushroom medley, fontina
herbed goat cheese

RICOTTA GNOCCHI 17
radicchio, mushrooms, parmesan

BRUSSELS SPROUTS 15
pancetta, red onion, mustards
pecorino romano

HUMMUS 13
garlic flatbread

CHICKEN POZOLE SM 10 LG 16
hominy, tomatillo, cilantro, radish, cotija
lime
ADD AVOCADO 3

SALADS

ROASTED PEAR 14
garden greens, bacon, charred lemon
vinaigrette, roquefort cheese, toasted
walnuts

BEET & QUINOA 13
garden greens, goat cheese, white balsamic
vinaigrette, cranberries

CAESAR 13
garden kale and romaine, parmesan, croutons



WILD COAST RESTAURANT

WINTER 2020

TREEBONES RESORT

FRENCH PRESS TEA POT 8

HAND HARVESTED FROM OUR ORGANIC GARDEN

MINT

WITH PINEAPPLE SAGE & LEMON VERBENA

CHAMOMILE

WITH PINEAPPLE SAGE & LEMON VERBENA

SAGE

EXECUTIVE CHEF

ADAM TAUB

MAINS

KING SALMON 42
fingerling potatoes, parsnip puree, arugula-
prosciutto salad, scallion oil

BURGER 21
gruyere cheese, maple-chipotle aioli, greens,
red onion, side caesar salad
ADD BACON 4
ADD AVOCADO 3

12 OZ DRY-AGED RIBEYE 53
rutabaga-yukon mash, broccoli rabe
porcini-red wine sauce

CHICKEN BREAST 36
roasted sunchokes, goat cheese cream,
caramelized leeks, wilted kale

HOUSEMADE TAGLIATELLE 29
chili cream sauce, butternut squash, garden
chard, pecorino romano
- gluten free upon request -

***MANY ITEMS CAN BE MODIFIED TO ACCOMMODATE
SPECIAL DIETARY NEEDS AND PREFERENCES, PLEASE
INQUIRE WITH YOUR SERVER.**

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

\$15 CORKAGE FEE

15% DISCOUNT FOR BIG SUR VOLUNTEER FIRE DEPT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*