

## STARTERS

**MINISTRONE SOUP (VEGAN)** SM 7 LG 10

**FLAT BREAD 16**

roasted mushroom medley, fontina  
herbed goat cheese, pickled onions, truffle  
oil

**HOMEMADE RICOTTA GNOCCHI 18**

garden chicories, mushrooms, parmesan

**CHEESE BOARD 25**

fine cheeses, chef selection of accouterments

**HUMMUS 11**

garlic flatbread, grilled onions, feta,  
kalamata olives

**CHICKEN POZOLE SM 10 LG 16**

hominy, tomatillo, cilantro, radish, cotija,  
lime

**ADD AVOCADO 3**

## SALADS

**ROASTED STONE FRUIT 14**

garden greens, manchego cheese, preserved  
meyer lemon vinaigrette, toasted pistachios

**BEET & QUINOA 13**

garden greens, goat cheese, white balsamic  
vinaigrette, cranberries

**CAESAR 13**

garden kale and romaine, parmesan, croutons



# WILD COAST RESTAURANT

SUMMER 2020

## TREEBONES RESORT

### FRENCH PRESS TEA POT 8

HAND HARVESTED FROM OUR ORGANIC GARDEN

#### CHAMOMILE

WITH MINT

#### SAGE

WITH LEMON PEEL AND  
LEMON THYME BLOSSOMS

### EXECUTIVE CHEF

ADAM TAUB

## MAINS

**HALIBUT 42**

fingerling potatoes, summer succotash, red  
bell pepper coulis, arugula salad

**12 OZ DRY-AGED RIBEYE 49**

potatoes boulangère, cherry tomatoes,  
chimichurri

**CHICKEN BREAST 36**

gnocchi, summer vegetable hash, mustard  
chicken jus

**FETTUCCINE PRIMAVERA 29**

tomato cream sauce, mushrooms, onions, garden  
chard, pecorino romano

- *gluten free pasta upon request* -

**BURGER 21**

gruyere cheese, maple-chipotle aioli, greens,  
red onion, side caesar salad

**ADD BACON 4**

**ADD AVOCADO 3**

**BLACK BEAN VEGGIE BURGER 19**

smashed avocado, pickled onions, pepper jack  
cheese, sriracha aioli, garden salad

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\*SEVERAL 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*