

SMALL PLATES

DAIRYLESS CLAM CHOWDER 13
saffron potato velouté/ baby clams/ pancetta/
peas gf

GARDEN PARTY SALAD 12
Daniel's lettuces and veggies of the moment/
turmeric cured soft egg/ preserved lemon
vinaigrette gf/vo

KALE SALAD 13
avocado/ toasted walnuts/ apples/ smoked
bacon/ bleu cheese crumbles-dressing gf

MEZE PLATE 14
warm flatbread/ garlic confit/ olive
tapenade/ harissa spiced hummus/
oil cured tomatoes/ house pickles v

SAIGON LETTUCE WRAPS 14
marinated tofu/ spicy peanuts/ basil/ mint/
cilantro/ radish/ sweet chili dipping sauce
gf/v

WARM TRUFFLED CHÈVRE BRÛLÉE 14
goat cheese/ salted honey/ crostini

THAI GREEN CURRY PORK RIBS 16
lemongrass/ ginger/ coconut milk/
kaffir/ sesame chili slaw gf

V - VEGAN / VO - VEGAN OPTION
GF - GLUTEN FREE / GFO - GLUTEN FREE OPTION

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



WILD COAST RESTAURANT

WINTER 2021

TREEBONES RESORT

TREEBONES GARDEN TEA POT 8

HAND HARVESTED FROM OUR ORGANIC GARDEN AND
CRAFTED BY

Melissa Dailey

LEMON VERBENA
WITH MINT

ROSEMARY
WITH TULSI, MINT, CITRUS PEELS,
AND ROSEHIPS

Executive Chef

Michael Wood

Sous Chef

Luis Camacho

Gardener

Daniel Mueller

MAINS

WILD COAST BURGER 20
Certified Angus Beef/ aioli/ caramelized
onions/ white cheddar/ b&b pickles/ lettuce/
tomato/ challah bun/ wedge cut confit
potatoes
add bacon 4/avocado 3/ sunny egg 2 gf

ULTIMATE VEGGIE SANDO 19
toasted 9 grain bread/ hummus/ radish/
cucumber/ avocado/ cabbage/ tomato/ rocket
salad add chicken 8 gf/v

SWEET CHILI GLAZED SWORDFISH 38
Hawaiian sweet potato purée/ bok choy/ ponzu
sauce/ finger limes gf/vo

WOOD OVEN DUCK LASAGNA 32
duck Bolognese/ napoli/
braised greens/ three cheese béchamel

LAMB SHANK PROVENÇAL 42
garlic mash/ oil cured tomatoes/
winter vegetables/
olive-caper infused braising jus gf

STEAK & "FRITES" 52
12 oz dry-aged Flannery Beef N.Y. strip
steak/ peppercorn brandy-cream/
wedge cut confit potatoes/rocket salad gf

LOBSTER MAC 38
elbow macaroni/ three cheese béchamel/
pancetta/ peas/ garlic breadcrumbs

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE
\$15 CORKAGE FEE
15% DISCOUNT FOR BIG SUR VOLUNTEER FIRE DEPT