

SMALL PLATES

SOUP OF THE DAY 12
chef's choice soup of the day

OYSTERS 30 HALF DOZEN / 55 DOZEN
seasonal oysters in the ½ shell/ shallot
mignonette/ lotus root chips df

GARDEN PARTY SALAD 12
seasonal greens and garden veggies/ turmeric
cured soft egg/ preserved lemon vinaigrette
gf/vo

KALE SALAD 13
toasted walnuts/ apples/ smoked bacon/ bleu
cheese crumbles-dressing
add avocado 3 gf

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

*V - VEGAN / VO - VEGAN OPTION
GF - GLUTEN FREE / GFO - GLUTEN FREE OPTION
DF - DAIRY FREE / DFO - DAIRY FREE OPTION*

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



WILD COAST RESTAURANT

FALL 2021

TREEBONES RESORT

TREEBONES GARDEN TEA POT 8

HAND HARVESTED FROM OUR ORGANIC GARDEN AND
CRAFTED BY
Melissa Dailey

CATNIP WITH SPEARMINT AND CALENDULA

CHAMOMILE WITH SPEARMINT

**ROSEMARY WITH PEPPERMINT, SAGE, AND
THYME BLOSSOMS**

**PEPPERMINT WITH TULSI, CALENDULA, AND
LAVENDER**

Executive Chef

Eric Brown

Sous Chef

Tyler Clare

Gardener

Aja Linder

MAINS

FILET MIGNON 55
8 oz USDA Certified Prime Angus Beef/
pomegranate bordelaise sauce/ confit
potatoes/ grilled asparagus gf

MISO COD 39
6 oz miso marinated black cod/ cold buckwheat
sweet noodle salad/ mushroom dashi broth/
watermelon radish df

ANCIENT GRAINS 29
farro/ quinoa/ cherry tomatoes/ gold beets/
baby arugula/ goat cheese/ pine nuts/ dfo
add *crispy lamb 10*

SPATCHCOCK CHICKEN 30
fresh herb & cumin marinated wood-fired half
chicken/ rosemary potato risotto/ grilled
lemon dfo

HICKORY SMOKED RIBS 45
slow smoked BBQ pork baby back ribs/ jalapeño
cheddar cornbread muffin/ tangy slaw

**\$15 CORKAGE FEE. NO OUTSIDE ALCOHOLIC BEVERAGES PERMITTED.
20% GRATUITY ADDED TO PARTIES OF 5 OR MORE
15% DISCOUNT FOR BIG SUR VOLUNTEER FIRE DEPT
15% GRATUITY ADDED TO TAKE OUT ORDERS**