



# DINNER MENU

## STARTERS & SIDES

HOUSE MADE SOUP / CUP \$6 / BOWL \$8

*Ask Your Server for the Soup of The Day*

GRILLED AVOCADO & RICOTTA **V** / \$14

*Oven Roasted Baby Heirloom Tomatoes  
Toasted Pinenuts / Basil Oil / Balsamico  
Citrus Sea Salt / Panini-Grilled Focaccia*

HOUSE PRAWN CEVICHE **GF / DF** / \$14

*Lime-Serrano Marinated Gulf Prawns / Avocado  
Tomato / Cucumber / Tajin Tortilla Chip*

ORGANIC CAESAR SALAD / \$15

*Chopped Local Romain / White Anchovies / Sourdough  
Croutons / House Caesar Dressing / Shaved Parmesan*

### CAESAR SALAD ADDITIONS

5oz Chicken / \$5	5oz New York Steak / \$8	5 Prawns / \$9
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ASPARAGUS TRUFFLE BISQUE **VE** / \$8

*Organic Local Asparagus / Oven Roasted  
Baby Tomatoes / Creme Fraiche*

MONTEREY BAY CALAMARI / \$19

*Tempura Fried and Served with  
House Cocktail and Tartar Sauce*

GRILLED JUMBO CASTROVILLE  
ARTICHOKE **V / GF** / \$12

*Sriracha-Sesame Aioli / Drawn Butter*

“BEETS & ROCKET” SPRING  
SALAD **V / GF** / \$15

*Organic Local Baby Arugula / Citrus-Roasted Beets  
Pistachio-Crusted Goat Cheese / Avocado  
Orange Segments / Pickled Red Onion  
Tangerine-Ginger Vinaigrette*

## ENTREES

GULF STRIPED SEA BASS **GF** / \$36

*Crispy Skin Tender White Seabass over Organic Sweet  
Pea Risotto / Charred Coriander Rainbow Carrots /  
Truffle & Lemon Beurre Blanc*

MONTEREY SAND DABS PICCATA / \$28

*Lightly Floured Fillets / Lemon Chardonnay Caper  
Sauce / Forbidden Black Rice / Seasonal Veggies*

PORTOBELLO CHARLOTTE **VE / GF / DF** / \$26

*Slow-Roasted Portobello/ Basil Polenta / Charred  
Tomato Coulis / Tulip Artichoke Heart / Beluga Lentils*

PRAWN LINGUINI CARBONARA / \$34

*Organic Black Pepper Linguine / Sous Vide Egg  
Foraged Mushrooms / Double-Smoked Bakers Bacon  
English Peas / Grana Padano Crisp*

TRUFFLE ROASTED HALF CHICKEN / \$27

*Butternut Squash & Chorizo Corn Bread Stuffing  
Whipped Potatoes / Peppered Pan Gravy / Crispy Leeks  
Charred Coriander Rainbow Carrots*

SIX-HOUR BRAISED SHORT RIB / \$35

*8oz CAB Short Rib Cooked Low & Slow / Smoked  
Cheddar Polenta / Pasadera Pink Peppercorn Cognac  
Pan Sauce / Seasonal Veggies / Potato Threads*

LAND AND SEA **GF** / \$45

*6 oz Baseball Sirloin / 4 oz Split Main Lobster Tail  
Miso Mushroom Glaze / Green Onion and Black Sesame  
Hollandaise / Wasabi Whipped Potatoes Seasonal Veggies*

THE HERON BURGER / \$17

*Sirloin Steak Burger / Cheddar / Grilled Onions  
Lettuce / Tomato / House Dressing / Fries or Salad*

ADDITIONS 

Bacon / \$1	Avocado / \$1.50
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OPTIONAL SUBSTITUTE

**Beyond Burger w/out Cheese / +\$2 VE**

## DINNER SPECIALS

*Please visit the restaurant today to  
view our specials this week. Or call  
(831)647-2400 to place a to-go order  
and ask about our specials.*

**GF** - Gluten Free

**V** - Vegetarian

**VE** - Vegan

**DF** - Dairy Free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*