

eno STEAK

INTRODUCTION

WEDGE SALAD

Point Reyes Blue Cheese, Bacon, Shaved Onion, House Buttermilk Dressing

LITTLE GEM SALAD

Endive, Persimmon, Blood Orange, Feta, Crouton, Citrus Vinaigrette

eno SIGNATURE CHEESE & MEAT BOARD -18

Farmer's Market Accompaniments

FALL HARVEST SALAD

Beets, Squash, Pumpkin, Spinach, Sorrel, Bourbon-Maple Vinaigrette

CALI ONION SOUP

Sherry, Crouton, San Geronimo, Sonoma Jack, Crispy Shallots

AHI TUNA CRUDO

Charred Onion Au Poivre, Red Chili, Castro Vetrano Olive, Pickled Shallot

ROASTED BONE MARROW

Pico Gremolata, Fennel Citrus Salad, Black Garlic Pesto Grilled Bread

HAWAIIAN BLUE PRAWN

Garlic Butter, Calabrian Chile Emulsion, Petite Basil, Charred Lemon

SEAFOOD SAMPLER FOR THE TABLE

*Cocktail Sauce - Red Wine Mignonette - Louie Sauce - Dijonaise
King Crab, Poached Prawns, Lobster Tail, Oysters on the Half Shell*

(serves 2-4 people)

HAND - CRAFTED MEATS

MARY'S CHICKEN

Butternut Squash Puree, Hen of the Woods, Cipollini, Sage

24HR BRAISED LAMB SHANK 16oz.

Polenta, Roasted Tomato, Blue Cheese, Red Wine Jus

PRIME FILET 8oz.

Roasted Fingerlings, Braised Baby Leeks

COFFEE RUBBED WAGYU NY STEAK 9oz.

Mashed Potato, Balsamic Onion

SIGNATURE CUTS

42 DAY DRY AGED PRIME RIBEYE CHOP 18oz.

Pepper Crusted, Rosemary Potato

SURF & TURF 10oz.

Petite Grass Fed Filet, Lobster Tail, Seasonal Garnish

SIGNATURE COMPOUND BUTTERS

*BEARNAISE/ enoSTK SAUCE / CREAMY HORSERADISH /
COGNAC GREEN PEPPERCORN /
HERB & GARLIC BUTTER / TRUFFLE BUTTER*

FROM THE SEA

CEDAR SCENTED UNA SALMON 7oz.

Julienne Vegetables, Lemon Verbena Beurre Blanc

PAN SEARED SCALLOPS

Beluga Lentils, Guancaile, Gribiche Sauce, Lollipop Kale

BUTTER POACHED LOBSTER 10oz.

Cavatelli, Chanterelles, Asparagus, Tomato Cream

FROM THE GARDEN

SWEET POTATO AND BUTTERNUT SQUASH POMODORO

Roasted Tomato, Asparagus, Broccolini, Artichoke, Arugula Pesto, Spicy Arrabiata, Parmesan

ENHANCEMENTS

Petite Lobster Tail

King Crab Legs

Crab Oscar

SIDES

Sauteed Mushrooms, Sherry Cream

Loaded Potato Gratin

Truffled White Cheddar Cavatelli

Yukon Potato Mash

Charred Brussels

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Foodborne illness, especially if you have certain medical conditions

Split entrée charge