



LUNCH

Soups & Starters

Monkey Bread, Harisa Aioli, Roasted Fennel Butter, Black Salt ✓
\$6

Cauliflower Bisque, Black Peppercorn & Bacon Popover
\$10

Brûléed Goat Cheese, Compressed Pear, Wild Arugula, Walnut Dressing ✓ ✘
\$16

Jumbo Prawns, Sundried Tomato Polenta, Wilted Spinach ✘
\$18

Tuna Tartare, Won Ton Crisp, Avocado, Wakame Salad
\$19

Salads & Sandwiches

Ahi Tuna Nicoise Salad ✘
Wild Arugula, Haricot Vert Beans, Nicoise Olives, Egg, Dijonnaise, Seared Ahi Tuna
\$28

Bruleed Chicken Brie Sandwich
Gruyere Cheese, Tomato Jam, Rustic Bread
\$18

Dungeness Crab Roll
Louie Aioli, Brioche Bread, Artisan Fennel Salad
\$29

Mark Hopkins Caesar Salad ✓
Romaine Hearts, Crouton, Parmigiano Reggiano Shaving, Anchovies, Caesar Dressing
\$17

::Add Chicken \$22 ::Add Shrimp \$23 ::Add New York Strip Steak \$25 ::

Charred Pickled Cauliflower Melt ✓ ✘
White Cheddar Cheese, Wild Arugula Pesto, Gluten-free Focaccia
\$18

Teppanyaki Steak Sandwich
Shiitaki Mushroom, Napa Cabbage Salad, Mirin Glaze
\$22

Fiscalini Cheddar Grilled Cheese
Walnut Bread, Bacon Apple Jam, Winter Greens
\$23

Triple Truffle Burger
Tomato Jam, Yuzu Onion, Truffle Aioli, Truffle Tremor, Truffle Pomme Frites
\$25

Express Lunch

Grilled Free Range Chicken Breast New York Strip Steak, Demi Glaze
Green Beans Garlic Mashed Potato
Wild Arugula Salad Simple Salad
Mascarpone Cake Raspberry Chocolate Cake
\$31 \$33

Something Hearty

Petite Filet Mignon, Horseradish Cream, Roasted Tomato, Haricot Vert, Smashed Potato
\$36

Jidori Chicken Roulade, Cannellini Bean Cassoulet, Braised Rainbow Carrots
\$31

Herb Crusted Sea Bass, Asparagus Salad, Tomato Broth
\$35

Butternut Squash Agnolotti, Sage Butter Sauce, Parmesan Cheese,
Toasted Pumpkin Seeds ✓
\$30

Crab Gnocchi, Italian Pancetta, Green Pea, Carbonara Sauce
\$32

Local Growers

JACOBS FARMS
Providing fresh products
such as tomatoes & herbs
Santa Cruz, CA

Distance from hotel:
74.4 miles

JIDORI CHICKEN
"Jidori" is a Japanese term
meaning "chicken of the
earth." Local family of chefs
provide the freshest, best
tasting and healthiest
dishes
Central Valley, CA

Distance from hotel:
188 miles

**SEBASTOPOL
MICRO GREENS**
Provides garnishes to
enhance the presentation
of any dish..
Sebastopol, CA

Distance from hotel:
54.6 miles

COKE FARMS
Ingredients such as fresh
parsnip, kale & cippolini
onion compliment the
flavors of savory entrees
San Juan Bautista, CA

Distance from hotel:
96 miles

Take a Tour

**POINT REYES
FARMSTAND
CHEESE COMPANY**
14700 Shoreline Highway
Point Reyes Station, CA
94956

Distance from hotel:
44 miles

Destination time:
1 hour, 8 minutes
Drive time

COWGIRL CREAMERY
Ferry Plaza
One Embarcadero, No. 17
San Francisco, CA
94105

Distance from hotel:
1.3 miles

Destination time:
6 minutes
Drive time

**MONTEREY BAY
AQUARIUM
SEAFOOD WATCH**
Cannery Row
Monterey, CA
93940

Distance from hotel:
120 miles

Destination time:
2 hours, 5 minutes
Drive time



EXECUTIVE CHEF: MICHAEL WONG :: EXECUTIVE SOUS CHEF: CHAD BAYLESS

:::Nob Hill Club is a proud supporter of local farms & companies and uses local ingredients in all preparations:::

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

For parties of 6 or more, a 19% taxable service charge will be applied

