



APPETIZERS

Soup du Jour

8

Lobster Bisque

fennel

10

Smoked Castelvetrano Olives

9

Mortadella

black truffle, green tomato, pistachio

12

Half Dozen Oysters

cocktail sauce, mignonette

24

Jumbo Prawn Cocktail

classic cocktail sauce

15

Yellowfin Tuna Crudo

cucumber, shiso, jalapeno

23

Ricotta Dumplings

brown butter, baby kale

18

SALADS

Broccoli Caesar Salad

parmesan, croutons

14

Ranchmen's Wedge Salad

pork belly, saint agur blue, cherry tomato

15

Burrata

baby golden beets, almond, d'Anjou pear

17

A.E. Cross Dinner Menu

ENTRÉES

All entrees are served with Chef's Choice of Vegetable du Jour

Daily Feature

please ask your server for details

MP

Sablefish

artichoke, crispy shrimp, beurre blanc

49

AB Rack of Lamb

tomato provencale, olives, mashed potato

54

Halibut

golden beet & vodka beurre blanc, parsley potato

44

Chicken Milanese 🍴

chanterelle, red cabbage, organic greens

34

Filet Mignon

green peppercorn & brandy sauce, blue cheese gratin potato

55