

# Morningside

## SMALL PLATES

### ESCARGOT BOURGUIGNON \$18

*helix snails, cremini mushrooms, pancetta, garlic, burgundy wine, crostini, gruyere cheese*

### WAGYU MEATBALLS \$22

*tomato basil pomodoro, house ricotta, garlic toast, pecorino romano*

### GRILLED AUSTRALIAN LAMB LOLLIPOPS \$25

*punjabi spice, minty asian pear puree*

### TRUFFLED GNOCCHI \$23

*canyon creek farms oyster mushroom ragu, sweet peas, stewed leeks, parmesan fondue*

### ESQUITES DEVILED EGGS \$14

*roasted corn, crumbled cotija cheese, scallions, lime, cilantro*

### STRACCIATELLA CHEESE DIP \$16

*roasted baby heirloom tomatoes, olives, pine nuts, fresh herbs, extra virgin olive oil, warm pita*

### BIG ISLAND KAMPACHI CRUDO \$20

*mandarin orange, watermelon radish, chili threads, soy mirin vinaigrette, micro cilantro*

### CLASSIC JUMBO SHRIMP COCKTAIL \$21

*horseradish cocktail sauce, lemon wedge*

### FRESH OYSTER ON HALF SHELL

*mignonette, cocktail sauce, shaved fresh horseradish, lemon wedge*

### ASIAN CRAB FRIED RICE \$18

*pork belly, scallions*

### SEARED JAPANESE KAGOSHIMA A-5 STRIP STEAK \$59

*steamed asparagus spears, shiitake mushrooms- ginger duxelle, caramelized soy sauce, smoke dome*

## FROM OUR PANTRY

### SOUP OF THE DAY

*cup... \$8 bowl... \$12*

### MORNINGSIDE HOUSE \$15

*organic field greens, laura chanel goat cheese, dried cranberries, slivered almonds, citrus vinaigrette*

### ROASTED BEET SALAD \$18

*bleu cheese mousse, organic baby arugula, sun dried bing cherries, toasted walnut dukkah, tarragon, white balsamic honey vinaigrette*

### ROASTED PUMPKIN BISQUE

*cinnamon creme fraiche, toasted pepitas, chives*

### ICEBERG WEDGE \$17

*vine ripened tomatoes, shaved red onions, point port reyes bleu cheese dressing, smoked bacon, chives*

### CLASSIC CAESAR \$16

*baby romaine hearts, focaccia croutons, parmigiano reggiano, spanish white anchovy*

### BUTTERNUT SQUASH QUINOA SALAD \$17

*apples, plumped cranberries, toasted almonds, golden raisins, feta cheese, hummus, moroccan vinaigrette*

# Entrees

## **GRILLED MEDITERRANEAN BRANZINO \$38**

*braised swiss chard, bacon lardon, farro,  
honeycrisp apples, cider thyme jus, grilled lemon*

## **PACIFIC LINE CAUGHT SWORDFISH \$36**

*button mushrooms, sauteed spinach,  
lemon caper sauce, angel hair pasta*

## **PAN SEARED HAWAIIAN AHI TUNA \$42**

*king trumpet mushrooms, asparagus, leeks,  
coconut rice, sweet chili glaze,  
mango cherry pepper relish*

## **LINGUINI & WHITE CLAMS \$32**

*white wine garlic broth,  
little neck clams*

## **CLASSIC CHOPPED STEAK \$27**

*caramelized onions and roasted mushrooms,  
garlic whipped yukon gold potatoes,  
dilled baby carrots, cabernet demi glaze*

## **STEAK & FRITES \$37**

*prime hanger steak, truffle pomme frites,  
seasonal vegetables, chimichurri sauce*

## **MARY'S FARM ORGANIC ACHIOTE ROASTED HALF CHICKEN \$26**

*roasted baby heirloom potatoes, haricots vert,  
grilled carrots, citrus chili glaze*

## **DUCK CONFIT CASSOULET \$42**

*flageolet beans, pancetta, mire poix vegetables,  
house cured duck confit, toasted bread crumbs,  
first press olive oil*

## **PAN ROASTED GLORY BAY KING SALMON \$44**

*sweet corn, chopped spinach, brussels sprouts,  
tarragon-basil pistou, tomato vinaigrette*

## **CHIANTI BRAISED VOLCANO LAMB SHANK \$42**

*heirloom carrots, pearl onions, kale, soft polenta,  
chianti reduction, mint gremolata*

## **GRILLED BEEF TENDERLOIN**

*pomme puree, garlic spinach, baby carrots,  
truffled madeira  
6oz - \$48 8oz - \$56*

## **VEAL MARSALA \$45**

*veal cutlet, mixed fall mushrooms, tomato marsala  
sauce, whipped potatoes, garlic broccolini*

## **GRILLED PRIME NEW YORK STRIP \$52**

*rosemary gratin potatoes, wild mushroom sauté,  
creamed spinach, brandy peppercorn sauce*

## **SLOW ROASTED BABY BACK RIBS**

*smokey bbq sauce, french fries, cole slaw  
full rack... \$32 half rack... \$23*

## **MASAMI RANCH WAGYU GRASS FED HAMBURGER \$22**

*butter lettuce, roma tomatoes, choice of cheese,  
house secret sauce, pickle chips, brioche bun*

## **FALL BUTTERNUT SQUASH RAVIOLI \$34**

*sweet corn, lacinto kale, canyon creek mushrooms,  
cilantro-walnut pesto, grana pandano*