

CYPRESS

beach house

DINNER

SHARED

Bread & Butter | 8 V

house made sourdough focaccia, whipped butter
add pimento cheese spread \$4

Charcuterie & Cheese | 26 GFO

chef's selection of cured meats & artisan cheese, dried
fruits, nuts, pickled vegetables, crackers, house mustard
vegetarian option \$21

Bruschetta | 15 V

grilled baguette, burrata, marinated tomato, basil, aged
balsamic, olive oil

Chips & Dip | 13 V, GF

caramelized onion, crème fraîche, kennebec chips

Bison Meatballs | 18

burrata, tomato-basil marinara, pine nuts, parmesan

Ahi Tartar | 22 GFO

avocado, cucumber, ponzu, sesame, spicy aioli, taro &
wonton chips

Steamed Clams | 22 GFO

white wine, garlic, citrus butter, calabrian chili, grilled
sourdough

Crab Cake | 19

lump crab meat, avocado sauce, lemon aioli, micro greens

SALADS & SOUPS

Caesar | 16 | half 8 GFO

baby romaine, radish, house caesar, parmesan, house made
focaccia croutons

Wedge | 17 | half 9 GF

iceberg lettuce, tomato, bacon, spiced pecans, bay blue
cheese, crispy leeks, boiled egg

House Salad | 13 | half 7 V, GF

field greens, cucumber, radish, tomato, sunflower seeds,
feta, lemon basil vinaigrette

add chicken \$8 add shrimp \$9

Clam Chowder | 14

little neck clams, celery, potato, bacon, grilled sourdough

French Onion | 15

caramelized onion beef broth, toasted baguette, gruyere gratin

MAINS

Short Rib Rigatoni | 29

all day braised beef ragu, tomato, olives

Shrimp Linguine | 30

mangrove black tiger shrimp, white wine, garlic, citrus
butter, calabrian chile

Double Smash Burger | 21 GFO

griddled onions, tomato, pickles, american cheese, house
sauce, brioche bun, fries

sub gluten free bun \$2 add bacon \$3 add avocado \$3

Roasted Cauliflower | 23 V, VEG, GF

brown jasmine rice, broccolini, pine nuts, currants, agrodolce

Roasted Mary's Chicken Breast | 32 GF

whipped potatoes, broccolini, beach mushrooms, truffle jus

Pacific Halibut | 40 GF

herbed rice pilaf, heirloom carrots, lemon-caper butter

Steak Frites | 35 GF

8oz. flatiron steak, bourbon-peppercorn sauce, fries

Double Cut Pork Chop | 35 GF

whipped potatoes, broccolini, bourbon demiglace, pickled
apple relish

12oz. Grilled Ribeye | 54 GF

whipped potatoes, balsamic heirloom carrots, blue
cheese butter

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

Please alert your server to any allergies or dietary restrictions.

For parties of 8 or more, we add a mandatory 18% gratuity for the server.

gf = gluten free, gfo = gluten free option, v = vegetarian, veg = vegan.