

Meet. Greet. Eat.
Three Degrees

STARTERS

Gingered Crab Cakes 14.
shoestring fries, sweet & sour slaw

Sweet Corn & Chipotle Tamale with Smoked Chicken 10.
corn, chives, red peppers, roasted garlic sauce

Three Degrees of Ahi 16.
*poke with wonton crisps, mousse with ginger butter & micro green salad
grilled with galangal syrup*

Artichoke Heart, Laura Chenel "Cabecou" Goat Cheese 14.
frisee salad, fresh raspberries, candied pecans, raspberry vinaigrette

Cheese Stuffed Squash Blossoms 12.
jack cheese, goat cheese, arugula salad, tomato-sherry vinaigrette

Crispy Portobello Mushroom & Arugula Salad 10.
shaved parmesan, fennel & lemon aioli

Three Degrees Farmer's Market Salad 10.
*mixed greens, apples, pt. reyes blue chees, candied pecans, apple cider vinaigrette
apple gastrique*

ENTRÉES

Panko Crusted Alaskan Halibut 25.
wasabi mashed potatoes, warm ginger butter, sweet-hot chili sauce

Pan-Seared Scottish Salmon 23.
beluga lentils, creamy leeks, bacon-sherry vinaigrette

Grilled Ahi Salad Nicoise 26.
*haricot vert, olives, capers, radishes, toy box tomatoes
roasted peppers, fingerling potatoes, lemon-mustard vinaigrette, roasted red pepper aioli*

Dungeness Crab Risotto 21.
corn, apple wood smoked bacon, scallions, tarragon butter

Renee's Lemon Roasted Free Range Half Chicken 18.
"kickapoo joy juice" lemon, parsley, mint, garlic, extra virgin olive oil, wilted spinach

Oven Roasted Certified Angus Filet Mignon 34.
horseradish mashed potatoes, onion rings, cabernet sauce

Grilled Niman Ranch New York "Cowboy" Strip Steak 32.
smoky salt & roasted shallot butter, garlic fries

Grilled Fennel Crusted Lamb Loin 28.
*caramelized fennel, pinenuts, golden raisins, olives
fennel aioli*