

OPEN DAILY 11AM - 11PM
SAT & SUNDAY 10AM - 11PM

208 RODEO

EXECUTIVE CHEF CURT GLADDEN
SOUS CHEF JUAN MEDINA

APPETIZER

BREAD  6
Sourdough bread served with our signature herb oil
Add Truffle Butter \$12

ROASTED TOMATO SOUP   15
Parmesan cream, basil

TRIO DIP   25
Muhammara, baba ganoush, hummus, warm pita

MOROCCAN LAMB 24
Slow roasted lamb, israeli salad, pickled cabbage,
hummus, harissa labne, warm pita

SESAME SHRIMP  26
Tangerine-chili reduction, sesame, toasted coconut

AHI TUNA NACHOS  29
Ahi tuna, sesame tamari vinaigrette, spicy aioli, tomato,
cucumber, pickled jalapeño, guacamole, tortilla chip

LOBSTER MAC N CHEESE 36
Penne, fontina, brown-butter bread crumb

SALAD

CAESAR SALAD 22
Romaine, crouton, shaved pecorino, caesar dressing
w/ Chicken +6, Steak +10, Shrimp +12, Salmon +10

TUSCAN KALE SALAD   23
Quinoa, dried cranberry, green apple, pepita,
goat cheese, lemon vinaigrette
w/ Chicken +6, Steak +10, Shrimp +12, Salmon +10

ASIAN SALAD 22
Cabbage, romaine, tuscan kale, carrot, scallion,
wonton, fresno chili, asian dressing
w/ Chicken +6, Steak +10, Shrimp +12, Salmon +10

COBB SALAD  32
Chicken, romaine, hard boiled egg, avocado, tomato,
onion, bacon, caesar dressing

SEAFOOD SALAD  42
Market greens, scallop, shrimp, blue crab, fennel,
seasonal fruit, cherry tomato, citrus vinaigrette

ADD-ON (for salads, sandwiches or entrées only)

CHICKEN BREAST free range 12
FLAT IRON STEAK 21
SHRIMP (4pcs.) 20
SALMON FILET (Make it Miso +\$3) 18
MAINE LOBSTER HALF TAIL (4oz) 30
DIVER SCALLOP (3pcs.) 26
MUSHROOM, AVOCADO, BACON 6
PROSCIUTTO 10
GOAT CHEESE, CHEDDAR, PROVOLONE, SWISS, FONTINA 4

SIDE

BROCCOLINI 14
MUSHROOM, shallot, garlic, fresh herb 14
MASHED POTATO 14
TRUFFLE MAC N CHEESE, provolone, fontina , brown-butter crumb 18
FRENCH FRIES / TRUFFLE 12 / 13
SWEET POTATO FRIES / TRUFFLE 12 / 13

BRUNCH (Sat & Sun ONLY 10AM-12PM)

AVOCADO TOAST 21
Whole grain toast, avocado mash, cherry tomato,
radish, pickled red onion, furikake, spring salad

FRENCH TOAST   23
Brioche, vanilla custard, nutella, strawberry, maple syrup

SMOKED SALMON 28
Tomato, caper, red onion, dill crème fraîche, grain toast

BLACK TRUFFLE OMELETTE   39
Fresh black truffle, egg, fontina, chive, frisée salad

SANDWICH

Served with Market Green Salad (SUB CAESAR +\$5)

CHICKEN SANDWICH 24
Arugula, red onion, provolone, chipotle aioli, ciabatta

2O8 BURGER 28
Wagyu blend, caramelized onion, sharp cheddar,
truffle aioli, brioche bun

CAPRESE SANDWICH 24
Burrata, roasted tomato, pistachio pesto, arugula,
saba, ciabatta
Add Prosciutto \$10

PASTA

PENNE ARRABBIATA  28
Spicy marinara, caper, kalamata olive, goat cheese, basil

SHRIMP GARLIC NOODLE 39
Asian noodle, shrimp, mushroom, scallion, thai basil,
garlic butter, crispy shallot

BOLOGNESE 31
Beef & lamb ragù, marinara, pappardelle, parmesan

LOBSTER SPAGHETTI 48
Maine lobster, calabrian chili, marinara, basil, lobster bisque

ENTRÉE

QUINOA BOWL   29
Tomato, zucchini, squash, avocado, sweet potato,
wild mushroom, muhammara, arugula, lemon vinaigrette

MISO SALMON 38
Jasmine rice, broccolini, sesame, scallion

FILET MIGNON  69
8oz grilled tenderloin, broccolini, EVOO

NEW YORK STRIP (HALAL)  79
14oz Creekstone Farm, grass-fed, wild mushroom, EVOO

vegetarian  gluten-free  vegan  contains nuts 

20% GRATUITY ON PARTIES OF 6 OR MORE

\$5 split charge - Modified and well done dishes cannot be returned. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Allergy-free preparation cannot be guaranteed. Our food may contain milk, egg, wheat, soybean, peanuts, tree nuts, coconut, fish and shellfish