

PALEY.

RAW

- Today's Oysters *with seasonal accompaniment by the ½ dozen/ dozen* 21/42
- Paley Poke *tuna, tofu, grapefruit, cashew, kimchi, avocado* 16
- Salmon Tacos (g) *watermelon radish shell, avocado, cilantro, serrano* 15
- Shrimp Cocktail *jumbo shrimp, house-made cocktail sauce, green curry sauce* 24



GREENS

(sourced from our local farmer's market)

- Caesar *romaine, avocado, croutons, parmesan, *anchovy upon request* 13
- Mushroom & Spinach Salad *baby spinach, bacon, blue cheese, walnuts* 15
- Beets & Goat Cheese (v) *baby kale, arugula, walnuts, orange balsamic, focaccia toast* 14
- Chinese Chicken Salad *napa cabbage, tofu, baby spinach, cucumber, mint, black vinegar sauce* 15
- Chopped Vegetable Salad (v*g) *fried garbanzo, eggplant, cucumber, red onion, tomato, broccoli, romaine, avocado* 15

SMALL PLATES

- Bread Service (v) *french loaf, unsalted butter, maldon sea salt* 4
- Lobster Mac & Cheese *campanelle, mornay, cheddar, maine lobster* 22
- Crispy Octopus (g) *olive, tomato sauce, fennel, oranges, garlic* 19
- Jumbo Lump Crab Cake *remoulade, kohlrabi, frise, chili oil* 18
- Roasted Veggies (v*g) *eggplant, tomato, baby turnip, broccolini, pesto* 12



MAINS

- Seared Scallops *white wine cream sauce, leeks, garlic* 31
- Seared Salmon *root veggies, lentils, cashews, brown butter mustard sauce* 24
- Quinoa Stuffed Pepper (v*g) *bell pepper, eggplant, zucchini, marinara* 19
- Roasted Jidori Chicken *orange ginger glaze, seasonal vegetables* 26
- Pappardelle Bolognese *pork, tomato, parmesan, garlic, chili flakes* 18
- Grilled Branzino (g) *mediterranean salsa, olives, capers, cucumber, tomato* 32

WOOD FIRE GRILL

- Aged Prime Rib (g) *21 day dry aged bone-in rib eye, 32oz, chimichurri sauce (for 2)* 82
- Petite Filet Mignon (g) *8oz Aspen Ridge Prime, compound butter & thyme* 44
- Paley. Burger *onion rings (g), cheddar, grilled tomato, brioche, choice of beef or turkey, salad or fries* 18
- Pork Chop *14oz, cauliflower puree, apple reduction, shallots* 29
- Grilled Lamb (g) *herb oil, salsa verde, puttanesca sauce, kale, arugula* 42

DAILY SPECIALS

MONDAY

- Meatloaf *mushroom marinade, mashed potatoes, baby kale salad* 19

TUESDAY

- Seafood Risotto *squid, scallop, shrimp, mussels, curry, saffron rice* 24

WEDNESDAY

- Spaghetti & Meatballs *roasted tomato, gouda, swiss, mozzarella* 20

THURSDAY

- Jidori Fried Chicken *ahi mayonnaise, chili sauce, pickled vegetables* 21

FRIDAY

- Fish & Chips *cod, cocktail sauce, cilantro tartar, malt vinegar, fries* 19

SATURDAY

- Short Rib *cumin rice, carrot puree, grilled seasonal vegetables* 32

SUNDAY

- Sunday Supper *our chefs prix-fixe menu featuring ingredients from the Ivar Farmer's Market* 45

SUSHI ROLLS

- Shrimp Tempura Roll *tempura shrimp, crab, chili aioli, cucumber* 18
- Hollywood Roll *spicy tuna, jumbo lump crab, avocado* 16
- Double Hamachi Roll *hamachi tartar, hamachi, scallion* 18
- Azabu Roll (g) *salmon, ikura, daikon, yuzu kosho* 16
- Sushi Sandwich *shrimp, crab, chili aioli, avocado, spinach* 16
- Assorted Nigiri *salmon, tuna, yellowtail, albacore* 16

SIDES

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| Brussels Sprouts (v*g) 9
<i>yellow curry, pomogranate seeds, white raisins</i> | Cauliflower (v*g) 8
<i>garlic, herb lemon oil</i> | Japanese Eggplant (v*g) 10
<i>pesto, mint, thyme</i> | Tater Tots (v) 9
<i>parmesan, truffle oil, parsley, aioli, ketchup</i> |
| Mashed Potatoes (v) 7
<i>maldon salt, butter, thyme</i> | Broccolini (v*g) 10
<i>pesto, diced cashews</i> | Mushroom Gratin (v) 9
<i>mornay, parmesan, crouton, chives</i> | Hand Cut Fries (v*g) 6
<i>ketchup</i> |

DESSERTS

-9-

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| Popcorn Ice Cream
<i>brown butter powder, salted chocolate rocher</i> | S'mores Trifle (g)
<i>chocolate cremeaux, burnt marshmallow, graham crumble</i> | Basque Style Cheese Cake
<i>pomegranate syrup, granola garnish, avocado ice cream, meringue shards</i> |
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