



WINGS (7) \$14

*choice of spicy bbq or old bay dry rub,
served with herbed buttermilk & celery sticks*

CRAB DIP* \$15

creamy artichoke, spinach, crab & lobster with mini naan bread

CHUNKY MUSHROOM DIP \$13 V

*cremini, white beech, oyster & shiitake mushrooms braised in garlic,
white wine & butter, served with toasted artisan bread*

CORNMEAL FRIED HEIRLOOM TOMATOES \$14

with gouda, frisee salad & chili aioli

SHREDDED SLIDERS (3) \$13

*choice of shredded spicy chicken or spaghetti squash, with caramelized
onions, chipotle crema & jicama radish slaw on brioche buns*

PIMENTO DEVILED EGGS* \$12 GF

with sweet onions, smoked paprika & olive oil

SPICY LEMON SHRIMP \$17

lemon-butter sauce & chili flakes, with toasted artisan bread

MINI CHORIZO & SHRIMP CRISPS \$15 GF

*crispy corn tortillas with spicy chorizo & sauteed shrimp
topped with shredded cabbage, pickled onions, jalapenos,
guacamole, lime & cilantro garlic sauce*

CHICKEN MEATBALL LETTUCE WRAPS \$19 GF

*with rice noodles, lettuce, basil, mint, pickled vegetables,
shiitake mushrooms, truffle oil & micro greens*

APPETIZERS

SOUP OF THE DAY \$8

FARRO & KALE BOWL \$15 GF V

*plums, sweet potatoes, blanched green beans, pumpkin seeds,
house made balsamic vinaigrette & hot honey drizzle*

BRUSSELS SPROUTS & ARUGULA SALAD \$17 GF

*granny smith apples, dried cranberries, honey roasted walnuts,
goat cheese & honey mustard vinaigrette*

SEASONAL BERRY SALAD \$14 V

*berries, spinach, radicchio, bean sprouts, candied pecans,
fried shallots & poppy seed dressing*

CALI SALAD \$16 GF

*romaine, charred corn, tomatoes, onions, black beans, avocado,
tortilla strips, queso fresco & house made bbq ranch dressing*

GRILLED STEAK SALAD* \$21 GF

*tenderloin grilled to medium temperature atop mixed greens
with heirloom tomatoes, radishes, crispy purple potatoes,
feta & house made beet vinaigrette*

SALAD ADDITIONS:

chicken +\$6, salmon* +\$8, tenderloin* +\$10

SOUP & SALADS

—SANDWICHES—

served with your choice of fries, sweet potato fries or side garden salad;
additional toppings, cheeses or sides will be an additional charge

THE COMMENTARY BURGER* \$21

*white cheddar, candied & peppered bacon, roasted garlic aioli,
The Commentary signature sauce, lettuce, tomato & onion*

BRIE & PROSCIUTTO BURGER* \$24

bruleed brie, crispy prosciutto, arugula & onion-garlic jam

SALMON BURGER* \$23

*house made salmon burger topped with arugula, pickled cucumbers,
red onions, smoked paprika mayo & avocado*

BEYOND SMASH MELT \$20 V

*plant based patty, daiya cheese, no-mayo thousand island dressing,
grilled onions, lettuce & tomato on a vegan brioche bun*

CALI STEAK DIP* \$21

*shaved roast beef, boursin cheese, tomatoes, grilled onions,
charred corn mustard & shredded lettuce on a sub roll
served with au jus*

PITA POCKET PANINI \$17

*avocado hummus, sun dried tomatoes, red onions, cabbage,
arugula, cucumbers, bean sprouts, feta & dill lemon yogurt*

—PIZZAS—

SHORT RIB \$15

*tomatillo braised short ribs, red onions,
poblano peppers, feta & micro cilantro*

ALL THE MUSHROOMS \$15 V

*rosemary-ricotta sauce, cremini, white beech, oyster
& shitake mushrooms, truffle oil & micro greens*

BRUSSELS SPROUTS & PORK BELLY \$14

*house made marinara, red onions, roasted sweet
potatoes, goat cheese & house made balsamic*

WHITE CLAWS \$18

*creamy crab & lobster mix, roma tomatoes, green onions,
mozzarella, parmesan & oregano*

MARGHERITA \$13 V

house made marinara, tomatoes, mozzarella & basil

SANDWICHES & PIZZAS

—SIDES—

Fries \$5
Sweet Potato Fries \$5
Duck Fat Fries \$6
Side Garden Salad \$6
Garlic Butter & White Wine Mushrooms \$6
Scalloped Potatoes \$6
Charred Carrots & Green Beans \$6
Herb Yogurt Purple Potatoes \$6

—ENTRÉES—

ROASTED SPAGHETTI SQUASH \$19 GF V
seasonal root vegetables, roasted sweet potatoes & garlic chimichurri

TRUMPET MUSHROOMS \$27 GF V
with crispy marble potatoes & roasted creamy leeks

STEAMED MUSSELS* \$22
with harissa potatoes & toasted artisan bread

PAN ROASTED FRESH CATCH* \$MP GF
potato-cauliflower puree & roasted red pepper sauce with a granny smith apple & crab salad

CRISPY CHICKEN LEG \$23 GF
with herb-yogurt purple potatoes, charred vegetables & salsa verde

PORK TENDERLOIN* \$21 GF
sweet potato puree, plums, charred rainbow carrots & green beans, dijon champagne vinaigrette

14OZ. RIBEYE \$35 GF
with scalloped potatoes, charred carrots & green beans, choice of sauce: garlic chimichurri, mushroom horseradish cream or herb-garlic butter

MAIN COURSES

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality ingredients.

TOMATO & PEACH SALAD

half portion \$7 | full portion \$14
*heirloom tomatoes, organic peaches, basil,
pickled mustard seeds & organic extra virgin olive oil*

ROASTED BEET SALAD

half portion \$6.50 | full portion \$13
*golden & red beets, arugula, radicchio, pistachios, red onion,
goat cheese, lemon juice, balsamic & olive oil*

LEMON-GLAZED SALMON

half portion \$13 | full portion \$26
*meyer lemon, sweet potatoes, shaved brussels sprouts,
quinoa, watercress & fennel*

VEGAN BREADED CUTLET

half portion \$9 | full portion \$18
roasted eggplant risotto, greek relish

FARRO MUSHROOM PILAF

half portion \$8.50 | full portion \$17
shallots, white wine, kale, parmesan & extra virgin olive oil

WARM BRUSSELS SALAD

half portion \$5 | full portion \$10
brussels sprouts, roasted apples, spicy orange maple glaze

20% service charge will be added to groups of 6 or more

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server if you have allergies or specific dietary restrictions.