

The Pilothouse

Valentine’s Weekend

starters

Crispy Crab Cakes	21
<i>Chipotle aioli, tortilla corn salad</i>	
Spanish Mushroom Toast	16
<i>Crimini mushroom, brandy cream sauce, bella bru struan bread</i>	
Shrimp Cocktail	21
<i>Traditional cocktail sauce</i>	
Polenta Frites	14
<i>Crispy polenta, calabrian marinara, shaved pecorino</i>	

salads

Caesar	13 17
<i>Hearts of romaine, grana padano, croutons, house caesar dressing</i>	
<i>Add chicken 8, add shrimp or salmon 13</i>	
Winter Salad	15
<i>Mixed green, pomegranate seeds, humboldt fog goat cheese, toasted pistachio, pomegranate vinaigrette</i>	

supplement

Oysters on the Half Shell	16
<i>Six oysters on the half shell, shallot & kumquat mignonettes</i>	

entrees

Cajun Linguine	34
<i>Sautéed prawns, chicken, andouille sausage, baby spinach, spicy cream sauce</i>	
Short Rib Fettuccine	34
<i>Braised short rib, crimini & portobello mushrooms, grana padano, arugula</i>	
Gnocchi alla Aglio e Olio *Vē	32
<i>House-made gnocchi, garlic, EVOO, shaved truffle</i>	
Blackened Branzino	42
<i>Whole branzino, grape tomato panzanella, buerre blanc</i>	
Grilled Mahi-Mahi	37
<i>Sriracha gastrique, wasabi mashed potatoes, blistered shishito, bull’s blood microgreen</i>	
Wagyu Bavette	48
<i>8oz west helm A7 bavette, brown butter rutabaga puree, chasseur</i>	

Bar

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bubbles

Mionetto Prosecco, (NV), Italy (187ml)	14
Chandon Brut, (NV), California (187mL)	15
Scharffenberger Brut, (NV), Mendocino	50
Schramsberg Brut Rose, (NV), North Coast	90
Louis Roederer Collection 244 Brut, Champagne, France	130

rosé

Juliette Rosé, Provence, France, 2022	14 49
Pierre Sparr Sparkling Rosé (NV), Alsace, France	16 64

white

Josh Pinot Grigio, California, 2024	13 49
Adler Pinot Grigio, Alto Adige, Italy, 2021	52
Morgan Sauvignon Blanc, Arroyo Secco, 2023	15 50
Poets Leap Riesling, Columbia Valley, 2022	15 52
Trefethen Riesling, Napa Valley, 2018	60
Jax Y3, Chardonnay, Napa Valley, 2024	14 56
Flowers Chardonnay, Sonoma Coast, 2022	68
Rombauer Chardonnay, Napa Valley, 2022	78

red

Admire Pinot Noir, Sonoma, 2022	17 70
Twomey Pinot Noir, Russian River, 2021	120
“Arsonist” Red Blend, Zamora, CA 2023	15 60
Flora Springs Trilogy Red Wine, Napa Valley, 2016	95
DeLille Cellars Red Blend, Columbia Valley, 2020	65
J. Lohr Cabernet Sauvignon, Paso Robles, 2022	15 62
Jax Y3, Cabernet Sauvignon, North Coast, 2023	16 64
Justin Cabernet Sauvignon, Paso Robles, 2020	72
Faust Cabernet Sauvignon, Napa Valley, 2022	90
Silver Oak Cabernet Sauvignon, Alexander Valley, 2018	150
Sobon Old Vine Zinfandel, Amador County, 2021	13 49
Ferrari-Carano Merlot, Sonoma, 2022	16 64
Barden Syrah, Santa Rita Hills, 2019	120
Broadbent Tawny Port - 10YR, Portugal	16 60

cocktails

Old Lace & Ivory	15
Vodka, coffee liqueur, rich cinnamon, cold brew, bailey’s	
Love Unlimited	16
Tanqueray, lillet rosé, raspberry shrub, lemon, sparkling rosé	
The Road	15
Bulleit bourbon, aperol, ginger, lemon	
Hurricane	16
Light & dark rum, passionfruit, lime, orange, grenadine	
Enter Oaxaca	15
Altos reposado tequila, mezcal, rich cinnamon, pomegranate, lime	
Manhattan Royale	16
Bourbon, cognac, amaro averna, orange essence	
Brandy Crusta	15
Cognac, maraschino liqueur, lemon, grand marnier	

beer

Please inquire with your server about our current draft & bottle selection.

mocktails

Espresso Tonic	12
Cold brewed espresso, chocolate orange creme, tonic	
Dirty Soda	10
Coca Cola, rich cinnamon, cream	
Earl Grey Bee’s Knees	12
Earl Grey, honey syrup, lemon	
Pomegranate Mule	12
Ginger beer, pomegranate, lime	
Spiced Sparkling Apple Cider	12
Martinelli’s Sparkling Apple Cider, rich cinnamon, nutmeg	
Strawberry Limeade	12
Strawberry, lime, soda	

wine pairing 40

Each course will receive a pour of the restaurant’s choice, carefully selected to complement your meal.

white

- Poet’s Leap Riesling, Colombia Valley 2022 *first course*
- Jax Y3 Chardonnay, Napa Valley, 2024 *second course*
- Pierre Sparr Sparkling Rosé, Alsace *dessert*

red

- Admire Pinot Noir, Sonoma, 2022 *first course*
- Ferrari-Carano Merlot, Sonoma *second course*
- Broadbent Tawny Port 10 yr, Portugal *dessert*

supplement 16

Enjoy a glass of Scharffenberger Brut to perfectly pair with your oysters on the half shell.