

20 | TWENTY

BARTLETT PEAR SALAD 13 GF

Baby Gem, Baby Kale, Tomato, Glazed Pecans, Roasted Red Onions, Midnight Moon Cheese, Black Garlic Vinaigrette

HUMMUS 11 VG

Edamame, Roasted Garlic, Gremolata Pita

CHEESE & MEAT BOARD 23

Chefs Selection of Artisan Cured Meats & Cheese with Honeycomb, Marinated Olive, Marcona Almond, Grain Mustard, Local Jam, Cracker Bread & Baguette

CLAM CHOWDER Cup 10 | Bowl 15

Toasted Sourdough, Apple-Wood Smoked Bacon

PACIFIC OYSTERS 17

Half Dozen, Apple Shiso Ponzu, Horseradish, Cocktail Sauce, Lemon

SHRIMP COCKTAIL 20

5 Poached Jumbo Tiger Prawns, Horseradish Cocktail Sauce, Lemon

CHARRED OCTOPUS 16

Peanut Curry, Carrot Bitter Herb Salad

STEAKHOUSE BURGER 18

1/2 Pound of Ground Chuck, Brisket & Short Rib, Thick-Cut Neuske Bacon, Grilled Onion, Aged White Cheddar, Lettuce, Tomato, House Remoulade, Sour Pickle
Add Egg 3 | Add Avocado 3