

RANDALL'S

BEGINNINGS

***Butternut Squash Hummus**
Pickled Sweet Chile, Roasted Squash, Extra Virgin Olive Oil **16**

***Thai Coconut Mussels**
Lemongrass, Cilantro, Shallots **18**

***Crispy Calamari**
Chickpea Flour, Pomodoro, Grilled Lemon, Parsley **18**

***Ricotta Board**
House-made Ricotta with Lemon, Local Wildflower Honey, Warm Herb Pita **17**

***Burrata and Roasted Kabocha Squash**
Pepita, Pickled Cranberries, Balsamic Reduction, Tajin **17**

MAIN PLATES

Roasted Chicken
Organic Half Chicken, Toasted Farro, Roasted Squash, Beech Mushroom, Rosemary Au Jus **36**

***Branzino**
Caramelized Fennel, Roasted Tomatoes, Kalamata Olives, Caper, Verdura Salsa **40**

***Randall's Signature Burger**
10 oz Chef's Blend Patty, Bibb Lettuce, Tomato, Onion, 1K Sauce, Bacon Jam, Brioche Bun **21**

Crab Cake
Jumbo Lump Crab, Basil, Béchamel Sauce, Celeriac-Apple Slaw, Citrus Aioli **40**

***18oz Strip Steak**
Pomme Pureé, Broccoli Rabe, Bordelaise Sauce **75**

PASTAS

Creamy Tortellini Ala Toscana
Shrimp, Sun-dried Tomatoes, Spinach, Bacon, Cream, Parmesan **32**

Bolognese
Mafaldine Pasta, Beef Ragu, Fresh Ricotta, Herb Oil **32**

Linguini Alla Vongole
Little Neck Clams, Garlic, White Wine, Red Pepper, Parsley **34**

Chicken Parmigiana
Breaded Cutlet, Pomodoro, Mozzarella, Linguini **34**

Ask about our gluten free pasta!

Pork Belly
Guava Glaze, Parsnip Purée, Radish, Maldon Salt **20**

Randall's Signature Meatballs
Pomodoro, Parmesan, Garlic-Herb Crostini **16**

***Shrimp Cocktail**
Poached Shrimp, Cocktail Sauce, Lemon **18**

Volcano Roll
Ahi Tuna, Sesame Aioli, Unagi, Crispy Rice **18**

***8oz Prime Filet Mignon**
Roasted Root Vegetables, Parsnip Purée, Bordelaise Sauce **64**

***Scottish Salmon**
Truffle Pomme Purée, Sugar Snap Peas, Shoyu Duxelle Cream Sauce **38**

***Braised Short Rib**
Mill Grain Polenta, Crispy Shallot, Roasted Tomatoes, Demi **42**

Wild Mushroom Risotto
Wild Mushrooms, Creme Fraiche, Arborio Rice, Parmesan, Truffle Essence **34**

PIZZA

Seasonal Flatbread 17

Margherita
Fresh Mozzarella, Pomodoro, Basil **18**

Ask about our gluten free pizza!

SOUPS & SALADS

Protein Add-Ons	Shrimp +8	Salmon +10	Chicken +7
	Chicken or Tuna Salad +6		

***Classic Caesar Salad**
Baby Gem Lettuce, Parmesan Frico, 8 Minute Egg, Herbed Croutons **15**

Harvest Grain Bowl
Farro, Baby Kale, Chicken, Egg, Squash, Apple, Walnuts, Lemon-Thyme Vinaigrette **16**

***Roasted Beet and Baby Kale Salad**
Candied Pecans, Roasted Baby Beets, Goat Cheese, Crispy Brussels, Pickled Red Onion, Lemon-Thyme Vinaigrette **16**

Classic French Onion Soup
Baguette, Toasted Gruyere Cheese **10**

Chef's Daily Soup Creation10

SIDES	
*Sauteed Wild Mushrooms & Shallots	10
*Roasted Brussel Sprouts with Bacon and Caramelized Apple	9
*Sautéed Broccoli Rabe	8
*Potato Purée	10
Parmesan Truffle Fries	10