LUNCH

to begin

MEZZE PLATTER 31
Basil tzatziki, pepperoncini hummus, garden vegetables, garlic naan bread

CRAB CAKE 25
Cilantro salad, red pepper vinaigrette, avocado, lime

SCALLOP CRUDO 18
Ginger, shallot, lemon, tamari, EVOO, avocado, cilantro GF

WHIPPED FETA 22
balsamic roasted strawberries, lime, sea salt crackers

TEMPURA MUSHROOMS 21
korean chili mayo, scallions, citrus ponzu

from the field

CARDINI CAESAR SALAD 15
Reggiano, tomato, garlic dressing, boquerones, egg, herb crouton
Add Chicken or Shrimp $8 | Add Salmon or Steak $12

KALE SALAD 16
Candied lemon, manchego, medjool dates, pistachio, mint, champagne vinaigrette

BURRATA SALAD 22
asparagus, snap peas, baby arugula, tarragon vinaigrette V

BABY GEM 18
creamy dill dressing, cucumber, radish, avocado, pickled shallots

from the sea

LOBSTER ROLL 29
Fennel slaw, cucumber, dill, lemon aioli, tempura

SALMON POKE 29
Brown rice, avocado, edamame, lychee, tobikko, macadamia, Persian cucumber

TILAPIA 39
pesto risotto, cherry tomatoes, ricotta, charred lemon

PRAWNS & GRITS 26
harissa prawns, cilantro, pomegranate

from the farm

JIDORI CHICKEN 36
fingerling potatoes, asparagus, radish, mushroom creme

DIESTEL TURKEY SANDWICH 23
Gouda, apple, arugula, cranberry aioli, walnut pesto

20 TWENTY

from the ranch

CLASSIC BURGER 25
20 | Twenty signature blend patty, aged cheddar, grilled onion, lettuce, tomato, house sauce, pickle

WAGYU BEEF RAVIOLI 29
Black garlic, greens, port wine syrup

SRF STEAK SANDWICH 32
Roasted tomato, arugula, horseradish aioli, crispy onions, balsamic vinaigrette

(v) vegetarian (vv) vegan (gf) gluten free

A suggested gratuity of 18% will be added to parties of 8 or more.
* Consuming raw or undercooked meats, poulty, seafood, or eggs may increase your risk of foodborne illness.