

OTIUM

GRILL & GREENS

DINNER MENU

bites

BEECHERS CHEESE CURDS

11

Battered Beechers Curds, Honey Mustard Dipping Sauce

FLAME-KISSED MELON

15

Melon, Spiced Candied Pecans, Agave Drizzle, Sea Salt, Micro Cilantro, Avocado-Lime Aioli

SWEET CORN RIBLETS (6 PIECES)

11

Corn Riblets, Cotija Cheese, Aleppo Pepper, Lime Wedge, Micro Cilantro, Garlic Aioli

greens

BABY COBB SALAD

15

Baby Iceberg Lettuce, Hard-Boiled Egg, Red Onion, Bleu Cheese, Bacon, Avocado, Tomato, Ranch Dressing

Add 4oz. Grilled Chicken +7 4 oz. Grilled Salmon +12

SPRING HARVEST SALAD

12

Fresh Greens, Strawberries, Candied Pecans, Red Onion, Ricotta Salata, Balsamic Vinaigrette

Add 4oz. Grilled Chicken +7 4 oz. Grilled Salmon +12

main s

STUFFED PORK TENDERLOIN

28

Apricot Mostarda, Yam Purée, Herb-Roasted Pearl Onions, Sauce Robert

COFFEE-RUBBED FLAT IRON STEAK*

38

Snake River Farms 8oz. Coffee-Rubbed Flat Iron, Truffled Cauliflower Cream, Roasted Heirloom Carrot Hash, Brandied Peppercorn Demi, Fried Carrot Skin

HONEY PEPPERCORN CHICKEN

32

Airline Cut, Orange Marmalade, Green Fennel Purée, Potato Anna, Chicken Jus

GRILLED HALIBUT*

36

Summer Squash, Pepper Succotash, Pea Vines, Spring Pea-Mint Purée, Cherry Tomato Salad, Extra Virgin Olive Oil

MUSHROOM RAVIOLI

26

Chef's Mix Mushrooms, Spinach, Blistered Cherry Tomatoes, Vodka Cream Sauce, Shaved Pecorino, Parmesan Gremolata, Mixed Herbs

*Parties of 6 or more will receive one check. An 18% service charge will be added to parties of 6 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.