Appetizers

Avocado Toast 14
Sourdough toast, avocado, arugula, two sunny-side up eggs, Cotija cheese

Eggs Benedict
Traditional-Butcher's ham, brioche toast, hash brown, hollandaise **13**

Norwegian-Smoked salmon, brioche toast, hash brown, hollandaise **15**

Fried Calamari Rings 15
Marinara sauce

Beef Carpaccio GF 19
Arugula, capers, shaved parmesan, pine nuts, truffle mayo, balsamic drizzle

Oysters on the Half-Shell ½ dozen GF MP *upon availability*
Cocktail sauce, mignonette

Greens

Caesar Salad GF OPTIONAL 16
Romaine lettuce, parmesan cheese, anchovy, croutons, Caesar dressing
add chicken 5 / shrimp 10

Chicken Curry Waldorf Salad 18
Curry mayonnaise, apple, celery, raisins, toasted walnuts, crispy wonton

Cobb Salad GF 19
Chicken breast, bacon, tomato, lettuce, hard-boiled egg, avocado, blue cheese dressing

Niçoise Salad GF 25
Fresh pan-seared fresh tuna steak, garlic shrimp, mixed salad, red beans, fingerling potatoes, olives, anchovy, hard-boiled egg, French vinaigrette

Greek Quinoa Bowl GF VG 18
Mixed greens, hummus, quinoa, tomato, cucumber, pickled red onions, chickpeas, fire-roasted pepper, feta cheese, lemon yogurt dressing

Soups

Soup of the Day 14
Announced by your server

Pizzas

Margherita V 17
Mozzarella, tomato, basil, olive oil

Meat Lovers 23
Sausage, pepperoni, ham, mozzarella, pesto

Pepperoni 21
Mozzarella, pepperoni

Primavera V 23
Mozzarella, feta, grilled zucchini, tomato, eggplant, bell peppers, hummus

Handhelds

Crispy Chicken Caesar Wrap 17
Parmesan cheese, bacon, egg, Caesar dressing, romaine lettuce, seasoned fries

Fish Tacos (2) 17
Flour tortilla, guacamole, pico de gallo, pica di papaya mayonnaise

Steak Tacos (2) 19
Flour tortilla, sour cream, chimichurri mayonnaise, tomato salsa, crispy onions, Cotija cheese

Club Sandwich 18
Herb mayonnaise, tomato, cheese, turkey, bacon, egg, seasoned fries

Classic Cheeseburger 15
Served fully cooked, dill pickles, lettuce, tomato, mozzarella cheese, seasoned fries

Homemade Beef Pastrami Sandwich 25
Sourdough, dill pickle, Swiss cheese, sauerkraut, thousand island dressing

Entrées

Fresh Catch of the Day GF 29
Daily-caught fresh fillet of fish, announced by your server, mixed veggies, coconut rice, garlic white wine sauce

Fishermen's Delight 32
Deep-fried fresh fish, calamari and shrimp, oriental salad, French fries, lemon tartar sauce

Miso Salmon 29
Pan-fried salmon, sautéed Asian greens, coconut rice, miso ginger sauce

Steak Frites GF OPTIONAL 31
Petite filet, truffle mushroom sauce, side salad, seasoned fries

Sweets

Crispy Apple Pie 14
À la mode with vanilla ice cream

Caramel Flan GF OPTIONAL 12

Tropical Fruit Sorbet GF 11

New York Cheesecake 12

Ice Cream GF 3.5 PER SCOOP
Vanilla, chocolate or sherbet

Sides

Roasted Provençal Potatoes GF 5
Garlic Mashed Potatoes GF 5 ▪ Jasmine Rice GF 5
Truffle Risotto GF 11 ▪ Green Asparagus GF 7
French Fries 4 ▪ Bread Roll 1
Extra Dressing or Sauce 1.5

GF=Gluten-Friendly **GF OPTIONAL**=Gluten-Friendly with slight modification of dish **V**=Vegetarian **VG**=Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
All prices are in USD include taxes and are subject to change.

Appetizers

OYSTERS ON THE HALF-SHELL ½ DOZEN
(UPON AVAILABILITY) GF MP
Cocktail sauce, mignonette

FRIED CALAMARI RINGS 15
Crispy fried calamari with marinara sauce

ESCARGOT ESCOFFIER GF OPTIONAL 14
Herbed garlic butter, potato bread

SHRIMP COCKTAIL GF 21
American cocktail sauce

TUNA AVOCADO 18
Tuna tartare, avocado, wakame salad, soy reduction, spicy papaya mayo, plantain chips

BEEF CARPACCIO GF 19
Arugula, capers, shaved parmesan, pine nuts, truffle mayonnaise, balsamic drizzle

Greens

CAESAR SALAD GF OPTIONAL 16
Romaine lettuce, parmesan cheese, anchovy, croutons, Caesar dressing
add chicken 5 • shrimp 10

TDS BOSTON LETTUCE SALAD GF OPTIONAL 18
Boston lettuce, tomato, hickory-smoked bacon, dried cranberries, Gorgonzola, fried onions, blue cheese dressing or vinaigrette

Soups

FRENCH ONION SOUP 14

SOUP OF THE DAY 14
Announced by your server

Pizzas

MARGHERITA V 17
Mozzarella, tomato, basil, olive oil

MEAT LOVERS 23
Sausage, pepperoni, ham, mozzarella, pesto

PEPPERONI 21
Mozzarella, pepperoni

PRIMAVERA V 23
Mozzarella, feta, grilled zucchini, tomato, eggplant, bell peppers, hummus

PROSCIUTTO E FUNGI 28
Béchamel, mozzarella,prosciutto, mushroom, arugula, truffle oil

Sides

ROASTED PROVENÇAL POTATOES GF 5
GARLIC MASHED POTATOES GF 5 ▪ JASMINE RICE GF 5
TRUFFLE RISOTTO GF 11 ▪ GREEN ASPARAGUS GF 7
FRENCH FRIES 4 ▪ BREAD ROLL 1
EXTRA DRESSING OR SAUCE 1.5

From the Sea

FRESH CATCH OF THE DAY GF 36 (UPON AVAILABILITY)
Daily-caught fresh fillet of fish, mixed vegetables, garlic white wine sauces

CARIBBEAN SEAFOOD GF 45
Red snapper fillet, shrimp, calamari, mussels, mixed vegetables, coconut yellow curry sauce

BROILED LOBSTER GF MP
Mixed vegetables, melted butter

ASIAN DELIGHT 38
Choose flash-seared sesame-coated ahi tuna steak or pan-fried atlantic salmon, bok choy, sprouts, ginger miso sauce

MEDITERRANEAN BRANZINO GF 48
Branzino fillet, sautéed shrimp and calamari, olive oil, tomatoes, fresh herbs

From the Land

FILET MIGNON GF OPTIONAL 42
add four shrimp 12 • lobster tail • 8oz beef MP
Tenderloin, mixed vegetables, truffle & mushroom cognac sauce

THE TIERRA DEL SOL GOURMET BURGER 28
Our signature ground Wagyu beef patty, caramelized onions, tomato chutney, smoked cheese, truffle mayo, French fries

KOREAN BBQ PORK CHOP GF 39
Cucumber kimchi, Korean chimichurri

MOROCCAN LAMB CHOPS 56
Charred eggplant, cumin yogurt sauce

CHICKEN SUPREME GF OPTIONAL 32
Bone-in chicken breast, broccolini, fresh pasta, Truffle parmesan sauce

TRUFFLE CARBONARA 29
Fresh pasta, truffle Alfredo sauce, pancetta, poached egg and parmesan cheese

VEGAN BOWL GF 28
Grilled asparagus, zucchini, eggplant, tomatoes, quinoa, lemon vinaigrette, hummus, fire-roasted pepper & sesame sauce

Sweets

CRISPY APPLE PIE 14
À la mode with vanilla ice cream

CARAMEL FLAN GF OPTIONAL 12

TROPICAL FRUIT SORBET GF 11

NEW YORK CHEESECAKE 12

ICE CREAM GF 3.5 PER SCOOP
Vanilla, chocolate or sherbet

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Wines by the glass

Sparkling
NV Sartori ‘Erfo’ Prosecco Brut | Treviso, Italy G14 B60

Blush
2022 Whispering Angel by D’ESCLANS Rosé | Côtes de Provence, France G16 B70

White
2022 Villa Cornaro Pinot Grigio | Veneto, Italy G14 B60
2021 Grans-Fassian Riesling | Mosel, Germany G15 B65
2022 Misty Cove Sauvignon Blanc | Marlborough, New Zealand G14 B60
2021 Wente ‘Morning Fog’ Chardonnay | Central Coast, California G15 B65

Red
2019 Giesen Estate Pinot Noir | Marlborough, New Zealand G14 B60
2019 Protos ‘Roble’ Tempranillo | Ribera del Duero, Spain G12 B55
2020 Bogle Merlot | California G14 B60
2019 Joel Gott ‘815’ Cabernet Sauvignon | California G16 B70

White Wines by the bottle

Sparkling
NV Marqués de Cáceres Cava Brut | Penedès, Spain 60
NV Piper-Heidsieck ‘Cuvée’ Champagne Brut | Reims, France 150

Blush
2020 Hampton Water Rosé | Languedoc, France 85

Sauvignon Blanc
2021 Joel Gott Sauvignon Blanc | California 60
2021 Pascal Jolivet Sancerre Blanc | Loire Valley, France 85

Chardonnay
2020 Lafage ‘Cadireta’ Chardonnay | Côtes Catalanes, France 55
2019 El Enemigo Chardonnay | Mendoza, Argentina 90
2020 Bouchard Pére & Fils ‘La Vigneé’ Chardonnay | Burgundy, France 65
2020 William Fevre Chablis | Burgundy, France 90
2021 La Crema Chardonnay | Sonoma Coast, California 90
2020 Hartford Court Chardonnay | Russian River Valley, Sonoma County, California 100
2020 Castello della Sala 'Cervaro della Sala Chardonnay Blend | Umbria, Italy 150
2019 Bouchard Père & Fils ‘Les Clous’ Meursault | Côte de Beaune, Burgundy, France 135
2019 Maison Louis Latour Puligny-Montrachet | Burgundy, France 240

Other White
NV Pasqua Garganega, Pinot Bianco, Sauvignon Blend | Veneto, Italy 115
2021 Villa Antinori 'Toscana' Pinot Blend | Tuscany, Italy 55
2019 Gerard Bertrand ‘Art de Vivre’ Clairette | Languedoc, France 55
2021 Markus Huber ‘Terrassen’ Grüner Veltliner | Traisental, Austria 55
2021 Glaser & Glaser Gelber Muskateller | Retz, Austria 70

If you choose to bring your own bottle of wine, a $30 corkage fee per bottle will be added to your check.
All prices in US$. JS: JAMES SUCKLING WE: WINE ENTHUSIAST RP: ROBERT PARKER (THE WINE ADVOCATE)

Red Wines by the bottle

Pinot Noir
2018 Altaland Pinot Noir | Patagonia, Argentina 60
2019 Maison Louis Latour 'Domaine de Valmoissine' Pinot Noir | Provence, France 60
2020 Carmel Road Pinot Noir | Monterey, California 65
2018 Nielson Pinot Noir | Santa Barbara County, California 80
2017 Copain 'Tous Ensemble' Pinot Noir | Sonoma Coast, California 110
2015 Brewer Clifton Pinot Noir | Sta. Rita Hills, Santa Barbara County, California 135

Cabernet Sauvignon
2020 Montes Alpha Cabernet Sauvignon | Colchagua Valley, Chile 65
2019 J. Lohr 'Seven Oaks' Cabernet Sauvignon | Paso Robles, California 75
2021 Oberon Cabernet Sauvignon | Napa County, California 90
2018 Fortress Cabernet Sauvignon | Sonoma County, California 105
2017 Stonestreet Cabernet Sauvignon | Alexander Valley, Sonoma County, California WE93 125
2018 Freemark Abbey Cabernet Sauvignon | Napa Valley, California JS94 155
2018 Ridge 'Estate' Cabernet Sauvignon | Santa Cruz Mountains, California JS94 170

French Reds
2018 E.Guigal Côtes du Rhône Syrah Blend | Rhône Valley, France 70
2020 Chateau L' Hospitalet Reserve GSM Blend | La Clap, Languedoc, France 90

Italian Reds
2019 Renzo Masi Chianti Riserva | Tuscany, Italy 60
2019 Antinori Pèppoli Chianti Classico | Tuscany, Italy 80
2018 Le Mortelle 'Botrosecco' by Antinori Super Tuscan Blend | Maremma, Tuscany, Italy 80
2017 Prunotto Barbaresco | Piedmont, Italy 120

Other Reds
2019 Kaiken 'Ultra' Malbec | Mendoza, Argentina 60
2019 Petit CARO by Catena and Rothschild Lafite Blend | Mendoza, Argentina 75
2018 El Enemigo Cabernet Franc | Mendoza, Argentina 85
2015 Marqués de Cáceres Reserva | Rioja, Spain 90
2018 J.Lohr 'Los Osos' Merlot | Paso Robles, California 70
2015 Bootleg Red Blend | Napa Valley, California 120
2016 Bootleg Red Blend | Napa Valley, California 120
2019 Hartford Court Zinfandel | Russian River Valley, Sonoma County, California WE93 180
2018 Martinelli 'Jackass Vineyard' Zinfandel | Russian River Valley, Sonoma, California RP95 210

Homemade Sangria G14 P60
You choose Red or White
All with the Bartender's Secret

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