

Tonight's Fare

Kevin Cook
Executive Chef



Swen Hunt
Sous Chef

Christian Row
Chef de Cuisine

Small Plates

Edamame Hummus <i>fresh soy beans, light garlic yuzu & cilantro served with wonton crisps</i>	7	Maine Lobster Cavatapi & Cheese <i>imported Brie, Fontina & Emmentaler in a rich sherry crème and Asiago crust</i>	11
Crab Cakes Diablo <i>sweet jumbo lump crab with peppers and scallions, bound with Japanese bread crumbs, served with a spicy diablo sauce</i>	11	Chef's Dips & Spreads <i>chef's creation of savory spreads served with house made flat bread & lavosh crackers</i>	9
Salt & Pepper Calamari <i>crispy rings of tender calamari with a hot & sweet dipping sauce</i>	10	Chips <i>house made Yukon Gold chips drizzled with Roth Case bleu cheese fondue</i>	8.5
Cocktail of Jumbo Shrimp <i>trio of sauces</i>	11	Fiery Chicken Flatbread <i>house made spicy chicken sausage with ricotta cheese, balsamic onions & roasted roma tomatoes</i>	9
Marinated Imported Olives & Piquillo Peppers	7		

Soups of the Moment

Our soups are made fresh daily. Your server can describe today's creation.

Cup - 3.5 Bowl - 4.5

Salads

choice of dressings: bacon buttermilk ranch, bleu cheese, balsamic vinaigrette, fat-free ranch, fat-free Italian

Just Salad <i>mesclun, romaine, grape tomatoes, red onion & cucumber add crumbled gorgonzola if desired -1</i>	3
Spring Harvest <i>field greens with sundried cranberries, bleu cheese, candied pecans & strawberries dressed with balsamic vinaigrette</i>	8
Caprese <i>fresh mozzarella, vine-ripened tomatoes, basil chiffonade & extra virgin olive oil</i>	7
The Wedge <i>iceberg with our bleu cheese dressing, apple smoked bacon, chopped egg & vine-ripened tomatoes</i>	7
Ahi Tuna Salad <i>seared rare tuna, Napa cabbage, cilantro, banana chips & cashews dressed with our house-made, crystallized ginger banana vinaigrette</i>	13
Classic Caesar <i>freshly chopped romaine with crispy croutons and shaved parmesan with grilled chicken/8 ~ with grilled salmon/10 ~ with smoked salmon/11 ~ with crab cake /10</i>	6
Beef Steak Salad <i>rubbed flat iron steak & beef steak tomato with gorgonzola cheese dressed with an avocado dressing</i>	14

Parties of eight or more will be presented with one check to which a 20% gratuity will be added.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Entrées

All of our steaks are all-natural grass fed
Add a small tossed simple green salad to any entrée for \$3



<i>Australian New York Steak</i>	32
<i>14 oz. center cut pan seared with Island Chimichurri & chile crisps</i>	
<i>Australian Filet of Beef Tenderloin</i>	28
<i>6 oz, center cut</i>	
<i>Steak Enhancements</i>	
<i>Oscar lump crabmeat asparagus béarnaise ~ add \$6 Béarnaise ~ add \$2</i>	
<i>Ancho seared sea scallops (2) ~ add \$8 Shrimp grilled blackened or jerked (2) ~ add \$6</i>	
<i>Seafood Herradura</i>	29
<i>jumbo lump crab, shrimp, and sea scallops over tomato linguini with a smoked jalapeno lobster sauce & grilled asparagus</i>	
<i>Atlantic Salmon ~ Cedar Planked</i>	28
<i>wild flower honey & black pepper glazed with sweet corn Edamame succotash</i>	
<i>Yellowfin Tuna</i>	29
<i>miso & sesame glazed wok seared rare tuna on sticky rice with a sweet sake broth with shitake mushrooms baby bok choy & pea tendrils</i>	
<i>Chicken Orzo</i>	18
<i>grilled chicken, sweet corn, spinach, peppers, basil & toasted pepitas tossed with roasted garlic & olive oil, served with Asiago crostini</i>	
<i>Pork Chop</i>	25
<i>12 oz. rib pork chop charbroiled with an apple sundried cherry chutney & polenta frites</i>	
<i>Penne Rigate Carbonade</i>	16
<i>spicy housemade Italian sausage with a mélange of red, green & yellow peppers tossed in a chili oil with shaved parmesan</i>	
<i>Capellini Pomodoro</i>	15
<i>sautéed fresh tomatoes, sundried tomatoes, pepitas & fresh basil tossed with extra virgin olive oil & shaved parmesan</i>	
<i>Poultry</i>	24
<i>almond encrusted & Boursin inlayed on Minnesota wild rice with Jack Daniel's sauce</i>	

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