



first

**FRESH ASIAN SPRING ROLL**

RICE PAPER | SOBA NOODLE | FRESH MINT | PRAWNS | JALAPENO PONZU DIPPING SAUCE 13

**LONG STEM ARTICHOKE HEARTS**

GRILLED | BASIL PESTO | MIXED GREENS | ROASTED TOMATOES 13

**CRISPY SOUTHWESTERN CHICKEN AND BLACK BEAN ROLL**

ROASTED RED PEPPER CHIPOTLE HONEY SAUCE 10

**AHI TUNA**

CORIANDER SEARED | FRIED WONTON | PONZU REDUCTION | WASABI | PICKLED GINGER 15

**BARBECUED RIBLETS**

SLOW BASTED | HOUSE MADE SAUCE 11

**COCONUT PRAWNS**

COCONUT-TORTILLA CRUSTED | FLASH FRIED | ROASTED PEPPER GINGER JAM 14

**LEMON-GARLIC HUMMUS**

GRILLED FLATBREAD | CROSTINI | GREEK OLIVES 9

second

**CHEF'S SOUP OF THE DAY 8**

**AMBER ALE ONION SOUP**

CROUTON | EMMENTAL CHEESE 8

**ASIAN SALAD**

ORIENTAL VEGETABLES | PEANUTS | FRIED WONTON | ORANGE SUPREMES | SESAME CITRUS DRESSING 9

**WILD ARUGULA**

PINK LADY APPLES | CANDIED PECANS | ENDIVE | GOAT CHEESE | HERB VINAIGRETTE 11

**ICEBERG WEDGE SALAD**

GRAPE TOMATOES | SHAVED BERMUDA ONIONS | APPLEWOOD SMOKED BACON  
HARD BOILED EGG | ROQUEFORT DRESSING 9

**TRADITIONAL CAESAR SALAD**

FOCACCIA CROUTONS, PECORINO, HOUSE MADE DRESSING 9

**PACIFIC RIM SALAD**

ROMAINE | AVOCADO | ROASTED BELL PEPPERS | MACADAMIA NUTS | GREEN ONIONS  
PASSION FRUIT ORANGE GUAVA VINAIGRETTE 11

main

**FILET MIGNON**

HERB MASHED POTATOES | BRANDIED BABY CARROTS | FOREST MUSHROOM DEMI-GLACE 30

**TROUT**

STUFFED WITH CRAB AND SHRIMP | HERBED MASHED POTATOES | GRILLED ASPARAGUS  
LEMON-THYME BEURRE BLANC 26

**MEDITERRANEAN PASTA**

WILD MUSHROOMS | SUNDRIED TOMATOES | GARLIC | GREEK OLIVES | FRESH SPINACH | FETA CHEESE  
HERBED WHITE WINE BUTTER SAUCE 21  
ADD GRILLED BREAST OF CHICKEN 27

**STAR ANISE MARINATED LAMB SIRLOIN**

HONEY LIME SWEET MASHED POTATOES | ROASTED CAULIFLOWER | SLICED PEARS | PINE NUTS  
DEMI-GLACE | ROASTED BALSAMIC GRAPES 30

**SAUTEED FRESH SALMON**

OVEN ROASTED TOMATOES | WILD MUSHROOMS | BABY SPINACH | TOASTED TUXEDO ORZO  
SWEET BASIL WHITE WINE BUTTER SAUCE 26

**GRILLED RIBEYE**

ROASTED TOMATOES, FRESH BASIL, POTATO GRATIN, GRILLED ASPARAGUS  
DEMI-GLACE AND PORT WINE GASTRIQUE 28

**ALASKAN HALIBUT**

PAN SEARED - OVEN ROASTED | WILD RICE WHEATBERRY PILAF | GRILLED VEGETABLES  
DUET OF LEMON THYME BEURRE BLANC AND BLACKBERRY CHAMBORD CREAM 32

**STUFFED CHICKEN BREAST**

SPINACH | SUNDRIED TOMATOES | APRICOTS | CRAISINS | CHEVRE | TOASTED TUXEDO ORZO  
BRANDIED BABY CARROTS | BASIL PESTO CREAM SAUCE 22

**SHRIMP SCAMPI**

GARLIC | SHALLOTS | OVEN ROASTED TOMATOES | CAPERS | HOUSEMADE RICOTTA GNOCCHI  
CITRUS HERB WHITE WINE BUTTER SAUCE 24

**POTATO GRATIN**

ROMA TOMATOES | SWEET BASIL | PROVOLONE | PARMESAN  
SAUTEED VEGETABLE MELANGE | FRESH GARLIC WHITE WINE BUTTER SAUCE 18

**DUCK SCHNITZEL**

PECAN CRUSTED BREAST | HERBED MASHED POTATOES | FLAKED BRUSSEL SPROUTS & BACON RASHERS  
STONEGROUND MUSTARD COGNAC CREAM | WILD BERRY COMPOTE 28

**CROWN RACK OF BABY BACK RIBS**

SLOW ROASTED | HERBED MASHED POTATOES | ROASTED VEGETABLES 22

**CHICKEN PICCATA**

PAN SEARED | TOMATO CONFIT | CAPERS | VERMICELLI | GARLIC & CITRUS HERB WHITE WINE BUTTER 21

**10 OZ CENTER CUT PORK CHOP**

HONEY LIME SWEET MASHED POTATOES | GRILLED ASPARAGUS | JACK DANIELS CANDIED PECAN SAUCE 24

**NEW YORK PEPPER STEAK**

12 OZ | HERBED MASHED POTATOES | GRILLED ASPARAGUS | GREEN PEPPERCORN CREAM SAUCE 29

*Paul Chandler - Executive Chef*

A twenty percent gratuity will be added to parties of 6 or more.

We request that our guests refrain from using cell phones in the dining room.

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