



Starters

**SOUTHWESTERN CHICKEN
AND BLACK BEAN ROLL**
RED PEPPER CHIPOTLE HONEY SAUCE
10

FLATBREAD
OUR CHEF'S
DAILY CREATION
12

**LONG STEM ARTICHOKE
HEARTS**
BASIL PESTO, MIXED GREENS
ROASTED TOMATOES 13

ROCK SHRIMP NACHOS
WONTON CHIPS
SHRIMP SAUTEED IN GARLIC
FOUR CHEESES, SLICED AVOCADO
MANGO SALSA 15

FRESH ASIAN SPRING ROLL
SOBA NOODLES, FRESH MINT
AND PRAWNS WITH JALAPENO
PONZU DIPPING SAUCE 13

AHI TUNA
CORIANDER SEARED, WONTONS
PONZU REDUCTION, WASABI
AND PICKLED GINGER 15

Salads / Soup

PACIFIC RIM SALAD
ROASTED BELL PEPPERS, AVOCADO
MACADAMIA NUTS, GREEN ONIONS
AND ROMAINE WITH
PASSION FRUIT-ORANGE GUAVA
VINAIGRETTE 11

TRADITIONAL CAESAR
FOCACCIA CROUTONS, PECORINO
AND HOUSEMADE DRESSING 9
WITH ADDITION OF CHICKEN OR
GRILLED FLANK STEAK 15

ASIAN SALAD
SHREDDED ROMAINE, ORIENTAL
VEGETABLES, PEANUTS
WONTON STRIPS
ORANGE SUPREMES
SESAME CITRUS DRESSING
11

CHEF'S SOUP OF THE DAY
8

Main Courses

KOBE BURGER
BUILT TO ORDER WITH
CHOICE OF THREE: AVOCADO
BACON, CARAMELIZED ONIONS,
GORONZOLA, SWISS, HAVARTI OR
CHEDDAR CHEESE 16

AMARA DIP
PRIME RIB OR TURKEY ON GRILLED
SOURDOUGH, HORSERADISH CHIVE
HAVARTI CHEESE, CARAMELIZED
ONIONS, AU JUS
13

CLUB SANDWICH
SLICED TURKEY, AVOCADO
APPLEWOOD SMOKED BACON,
LETTUCE, TOMATO AND BASIL AIOLI
ON CHOICE OF TOASTED BREAD
12

CHICKEN SANDWICH
BONELESS BREAST OF CHICKEN
CHOICE OF THREE: AVOCADO, BACON
CARAMELIZED ONIONS,
GORONZOLA, SWISS, HAVARTI OR
CHEDDAR CHEESE ON A
FRESH BAKED BUN
13

FISH TACOS
WARM CORN TORTILLAS, SHREDDED
CABBAGE, CHARRED TOMATO,
NAPOLITOS SALSA, AVOCADO AND
CORIANDER SOUR CREAM
14

FLANK STEAK WRAP
CHIPOTLE TORTILLA, ROMAINE,
PARMESAN CHEESE, CHARRED
TOMATO NAPOLITOS SALSA
13

BARBECUE RIBLETS
SLOW BRAISED IN OUR HOUSE MADE
SAUCE AND SERVED WITH
FRENCH FRIES
12

VEGETABLE WRAP
SPINACH TORTILLA WITH ASIAN
VEGETABLES, CUCUMBERS AND
SPROUTS WITH A SESAME CITRUS
VINAIGRETTE
11

VEGETABLE QUESADILLA
SAUTEED SHIITAKE MUSHROOMS,
BABY SPINACH, CARAMELIZED ONIONS
AND CHEVRE
AGED BALSAMIC GLAZE 9

MEDITERRANEAN PASTA
WILD MUSHROOMS, SUNDRIED
TOMATOES, GARLIC, GREEK OLIVES,
FRESH SPINACH, FETA CHEESE,
HERBED WHITE WINE BUTTER SAUCE
21
ADD GRILLED CHICKEN 27

GRILLED RIBEYE STEAK
ROASTED TOMATO, FRESH BASIL
POTATO GRATIN, GRILLED ASPARAGUS
DEMI AND PORT WINE GASTRIQUE
28

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

MIMOSA
8

GLASS OF HOUSE WINE
9

SPICY BLOODY MARY
8

Paul Chandler – Executive Chef

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

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