

APPETIZERS

RICOTTA GNOCCHI Mushroom Ragu, Arugula, Roasted Tomato & Goat Cheese 13.50

MEXICAN SHRIMP COCKTAIL Spicy Cocktail Sauce, Garlic Crostini 19.25

PACIFIC OYSTERS Cocktail Sauce, Horseradish, Lemon 19.25

BRESAOLA CARPACCIO Shaved Parmesan, Wild Baby Arugula, Lemon 17.75

TUNA TARTAR Cucumber, Crushed Avocado, Scallions, Chili Vinaigrette 19.00

LUMP CRAB CAKE Roasted Pepper Aioli, Pea Sprouts, Lemon Vinaigrette 18.00

SALADS AND SOUPS

GREEK SALAD Mint, Tomato, Cucumber, Olive, Pine Nut, Feta 14.50

SPICY OCTOPUS SALAD Cucumber, Marinated Peppers, Onion, Focaccia Cracker 17.00

WEDGE SALAD Baby Iceberg Lettuce, Tomatoes, Bacon, Pickle Red Onions, Gorgonzola Dressing 14.00

ORGANIC BABY MIXED GREENS Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette 12.75

CAESAR SALAD Parmesan Cheese, Garlic Croutons small 9.75 / large 12.75

GAZPACHO Chilled Tomato Soup, Cucumber, Avocado, Olive oil 12.75

BABY SPINACH SALAD Tomato, Pine Nuts, Dry Cranberries, Petit Basque Cheese, Balsamic Vinaigrette 13.00

ROASTED RUBY BEETS Watercress, Onion Marmalade, Goat Cheese, Walnuts, Aged Balsamic 14.75

GARLIC SOUP Chives, Whipped Cream, Croutons 10.00

PASTA

BEEF RAVIOLI Braised Short Rib Filling, Tomatoes, Broccolini, Parmesan Sauce 28.50

SPAGHETTI Hand Cut Pasta Whole Basil, Parmesan Reggiano, **Tomato Sauce 18.00** or **Pork Bolognese 22.00**

PENNE Achiotte Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Cream Sauce 21.00

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness

STEAKHOUSE CLASSICS

10oz Angus New York Strip 38.00

16oz Dry Aged Prime NY Strip 49.00

14oz Angus Rib Eye 41.00

Available with choice of

- Red Wine Sauce**
- Peppercorn Sauce**
- Blue Cheese Butter**

SEASONAL SIDE DISHES 9.00 each

Spaghetti Squash & Blood Orange Purée
Sautéed Exotic Mushrooms
Broccolini, Lemon & Chili Flake
Brussels Sprouts & Spanish Almonds
Potato Au Gratin
Creamed or Sautéed Spinach
Garlic Infused Yukon Potato Purée

Prix-fixe menu \$42.50

Greens, Caesar, Garlic Soup or Seasonal Soup to start

WILD SALMON (5 oz)

Molasses Pecan Crust, Spaghetti Squash, Blood Orange Sauce

DUROC PORK CHOP (8 OZ)

Cherry Sauce, Gratin Potato, French Green Beans

PACIFIC SWORDFISH (5 oz)

Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette

PRIME FLAT IRON STEAK (5 oz)

Wilted Spinach, Potato au Gratin, Red Wine Reduction

SPAGHETTI

Hand Cut Pasta Whole Basil, Parmesan Reggiano, Tomato Sauce or Pork Bolognese

Dessert of your choice (soufflé \$4 additional)

ENTRÉES

WILD SALMON

Molasses Pecan Crust, Spaghetti Squash, Blood Orange Sauce 35.00

GRILLED PACIFIC SWORDFISH

Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 32.00

OVEN ROASTED CHILEAN SEA BASS

Exotic Mushroom Risotto, Truffle Essence, Concord Grape Reduction 43.00

NEW ZEALAND VENISON STEAK

Italian Polenta, Porcini Mushroom Sauce, Caramelized Brussels Sprouts 42.00

SEARED SCALLOPS

Cauliflower, Raisins, Capers, Almonds 30.00

RACK OF LAMB

Garlic Mashed Potatoes, Heirloom Carrots, Port Wine Reduction **Full** 40.00 **Half** 26.00

FILET MIGNON (8 OZ)

Roasted Carrots and Pearl Onions, Garlic Mashed Potatoes, Wine Reduction 42.00

PRIME FLAT IRON STEAK (10 OZ)

Wilted Spinach, Potato au Gratin, Red Wine Reduction 30.00

LEMON GARLIC CHICKEN

Roasted Red Potatoes, Boursin Cheese, Thyme Jus 28.00

PETITES ENTRÉES

8 oz GRILLED PORK CHOP

Cherry Sauce, Gratin Potato, Green Beans 24.00

WILD SALMON (5 oz)

Molasses Pecan Crust, Spaghetti Squash, Blood Orange Sauce, Micro Chard 24.00

GRILLED PACIFIC SWORDFISH (5 oz)

Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 22.00

FILET MIGNON (4 oz)

Roasted Carrot & Pearl Onion, Garlic Mashed Potatoes, Wine Reduction 22.00

PRIME FLAT IRON STEAK (5 oz)

Wilted Spinach, Potato au Gratin, Red Wine Reduction 19.50

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness