

APPETIZERS

MEXICAN SHRIMP COCKTAIL

Spicy Cocktail Sauce, Garlic Crostini 21

WAGYU BEEF BRESAOLA CARPACCIO

Shaved Parmesan, Wild Baby Arugula, Lemon 19

AHI TUNA TARTARE

Cucumber, Radish, Avocado, Scallions, Vegetable Chips, Chili Vinaigrette 19

CRAB CAKE

Tomato Tartare, Lemon Vinaigrette, Pea Sprouts 18

SALADS AND SOUPS

WEDGE SALAD

Ripened Tomato, Baby Iceberg, Pickled Red Onions, Tomatoes, Bacon, Blue Cheese Dressing 15

ORGANIC BABY MIXED GREENS

Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette 13

CAESAR SALAD

Parmesan Cheese, Garlic Croutons small 10 / large 13

BABY SPINACH SALAD

Tomato, Pine Nuts, Dry Cranberries, Petit Basque Cheese, Balsamic Vinaigrette 13

LOBSTER LOUIE SALAD

Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing 29

GARLIC SOUP

Chives, Whipped Cream, Croutons 10.00

PASTAS AND RICE

CHICKEN RAVIOLI

Sautéed Spinach, Parmesan Cheese, Sun-Dried Tomato Velouté 26

WAGYU BEEF RAVIOLI

Black Truffle, Onion Marmalade, Mushrooms, Parmesan Cream Sauce 28

RISOTTO

Wrapped Mexican White Prawns, Sweet White Corn, Chives, Rosemary White Balsamic Vinaigrette 28

ENTREES

TAMARIND-CHILE GLAZED ORA KING SALMON

Thyme Garlic Crispy Potatoes, Sautéed Broccolini, Lemon Caper Butter Sauce 36

ALMOND CRUSTED ALASKAN HALIBUT

Potato Purée, Sautéed Haricots Verts, Lemon Herb Butter Sauce 37

OVEN ROASTED CHILEAN SEA BASS

Exotic Mushroom Risotto, Sautéed Asparagus, Truffle Essence, Concord Grape Reduction 43

ROASTED KUROBUTA PORK CHOP

Ragu of Whole White Grits, Poblano Pepper Jelly, Diced Carrots, Merlot Wine Sauce 35

PAN ROASTED NEW ZEALAND LAMB CHOPS

Garlic Mashed Potatoes, Heirloom Baby Carrots, Pearl Onions, Port Wine Reduction 40

GRILLED PRIME FILET MIGNON

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction 42

PRIME ANGUS FLAT IRON STEAK

Wilted Spinach, Onion Marmalade, Baby Carrots, Potato au Gratin, Red Wine Reduction 32

ROASTED MARY'S CHICKEN BREAST

Cheddar Cheese Soft Polenta, Sautéed English Peas, Lemon Herb Butter Sauce 28

USDA PRIME STEAKS AND CHOPS

12-oz. NY Steak 38

24-oz. Porterhouse Steak 56

16-oz. Dry-Aged NY Steak 49

16-oz. Bone-in Rib Eye Steak 52

14-oz. Rib Eye Steak 41

12-oz. Bone-in Filet Mignon 48

SAUCES

Red Wine Sauce; Green Peppercorn Sauce; Chimichurri Sauce

Add Surf to Your Turf: 5 Mexican White Prawns 15

SIDE DISHES

Mac and Cheese, Baby Shrimp, Bacon, Scallions, Roasted Peppers 13

Cauliflower Gratin, Parmigiano Reggiano Crusted 12

Sautéed Exotic Mushrooms 10

Sautéed Broccolini, Sea Salt, Lime Chile "Tajin" 8

Spicy Roasted Brussels Sprouts, Red Onions, Bacon 9

Potato au Gratin 9 / Sautéed Haricots Verts, Almonds 8

Creamed Spinach, Spicy Alfredo Sauce 9 / Creamed Corn, Spicy Alfredo Sauce 10

Jalapeño Risotto, Cotija Cheese 8

Grilled Asparagus, Grain Mustard Aioli 12

Truffle Shoestring Fries, Herbs, Garlic, Parmesan Cheese 8

MOTHER'S DAY

3-COURSE PRIX-FIXE MENU

\$65/PERSON, INCLUDES A GLASS OF SPARKLING WINE

EXOTIC MUSHROOMS CONSOMME

Scallions, Parsley, Truffle Essence

Or

STRAWBERRY SALAD

Mixed Greens, Candy Walnuts, Pickled Onions,
Feta Cheese, Balsamic Honey Vinaigrette

Or

LOBSTER AND SHRIMP RAVIOLI

Wilted Spinach, Sauce Alla Vodka,
Parmigiano Reggiano

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PAN ROASTED NEW ZEALAND LAMB CHOPS

Garlic Mashed Potatoes, Heirloom Baby Carrots,
Pearl Onions, Port Wine Reduction

Or

GRILLED PRIME FILET MIGNON

Garlic Potatoes Purée, Sautéed Asparagus,
Spinach, Blue Cheese, Wine Reduction

Or

ALMOND CRUSTED ALASKAN HALIBUT

Potato Purée, Sautéed Haricots Verts,
Lemon Herb Butter Sauce

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WARM CARAMELIZED APPLE TART

Almond Cream, Rum Caramel Sauce, Vanilla Ice Cream

KIDS' MENU

\$21.00

PENNE PASTA

Marinara Sauce, Parmesan Cheese

Or

MAC AND CHEESE

Bacon, Scallions, Roasted Peppers

Or

GRILLED CHICKEN BREAST

Sautéed Carrots, Mashed Potato,

Lemon Butter Sauce

WHITE CHOCOLATE CHEESE CAKE

Oreo Cookie Crust. Vanilla-Chocolate Sauce