

DINNER

STARTERS		SOUPS	
GRILLED CHEESE & BISQUE Three cheese grilled cheese and a cup of tomato bisque for dipping	14	FRENCH ONION Brioche croutons, Gruyere cheese	10
STEAK BITES * Marinated steak, grilled crostini, poached garlic aioli	18	LOBSTER BISQUE Sherry crema, lobster, chive, Tobiko	12
BRUSCHETTA Grilled garlic toast, marinated tomatoes, garlic, fresh basil, balsamic reduction	12	SOUP OF THE DAY Ask your server	9
BAKED FETA Hot honey, fresh thyme, heirloom cherry tomatoes served with pita bread	14	ENTREES	10
TEMPURA SHRIMP Lightly battered Tiger shrimp, sriracha aioli	16	FILET * Two grilled 4 oz. filets, sour cream mashed potatoes, seasonal vegetable, smoked tomato butter	56
SALADS Add: Salmon +19, Steak +17, Shrimp +15, Chicken +10	*	RIBEYE * Hand cut 14 oz. ribeye, red wine demi, sour cream mashed potatoes, seasonal vegetable, with your choice of truffle butter, blue cheese butter, or garlic herb butter	52
CAESAR * Chopped romaine, shaved parmesan, brioche croutons, tempura anchovies, house made Caesar dressing	10	BRAISED PORK SHANK Sour cream mashed potatoes, braising jus, seasonal vegetable	38
WEDGE Crisp iceberg, pickled red onions, heirloom cherry	11	CHILEAN SEABASS Lemon thyme, risotto, citrus beurre blanc	48
HOUSE SALAD Mixed greens, heirloom cherry tomatoes, red onions, cucumber, brioche croutons, choice of	10	SEAFOOD TRIO * Grilled Norwegian salmon, scallops, tiger shrimp, mango pineapple and arugula salad avocado crema, mango puree, chili-lime butter	44
dressing GRILLED ROMAINE SALAD	11	PESTO SHRIMP Tiger shrimp, potato gnocchi, pesto crème, red	37
Grilled romaine lettuce, sautéed red onions, blue cheese, bacon, balsamic reduction	11	onion, heirloom cherry tomatoes TUSCAN CHICKEN	32
COBB SALAD Diced chicken, bacon, egg, tomato, blue cheese,	14	Seared chicken breasts, tomato cream, spinach, red onion, creamy rosemary polenta	
olives, and avocado with your choice of dressing		SMOKED TOMATO RISOTTO Cherry tomato, feta, basil, balsamic reduction, parmesan	28