

Starters

Soup of the Day \$10

Chef's daily selection

Grilled Shrimp with Espresso BBQ \$20

achiote marinated shrimp, house made espresso BBQ, jalapeno corn cake, mango and papaya salsas

Kale Salad \$15 GF

shaved Brussels sprouts, butternut squash, pomegranate, chickpeas, maple lime vinaigrette

Hummus Plate \$14

warm naan, roasted peppers, marcona almonds, extra virgin olive oil, paprika, kalamata olives

Ahi Tuna Tataki \$21 GF

Sesame crusted bigeye tuna, wasabi aioli, lemon vinaigrette, crispy garlic oil

Escargot \$16

baked with garlic, butter, lemon and fresh herbs, served with grilled toast

Sweet Chili Brussels Sprouts \$16 GF

chopped dates, blue cheese crumbles, bacon, tossed in a sweet chili citrus sauce

NEW Short Rib and Ravioli \$22

slow roasted shredded short rib served over corn polenta ravioli with braising jus

NEW Wagyu Beef and Agnolotti \$30

3oz A-5 Wagyu beef, seared rare, sliced and served with sweet corn agnolotti and brown butter

NEW Grilled Peach Salad \$21 GF

charred yellow peaches, arugula, baby field greens, blue cheese crumbles, walnuts, almonds, blackberries, blueberries, champagne vinaigrette

DINNER

Tapas

Seafood Pasta \$38

Shrimp, clams, calamari, seabass in a rich tomato broth with fresh pasta and parmigiano reggiano

Chilean Seabass \$49 GF

with seabeans, clams, diced tomatoes and chardonnay

Roasted Half Jidori Chicken \$30 GF

lemon herb marinated, with parmesan truffle fries

Spaghetti Bolognese \$24

NEW Grilled Veal Chop \$45 GF

grilled tomahawk veal chop on a bed of crispy Brussels sprouts, marinated tomatoes

Snake River Farms Filet Mignon \$50 GF

with twice baked potato tower, spinach

Entrées

NEW Lobster Risotto \$40

butter sauteed lobster, fresh herbs, English peas

Veal Osso Bucco \$45 GF

with potato puree, grilled broccolini, braising jus

Beer Brined Pork Chop \$35

roasted tomatoes, potato puree, mustard bourbon glaze

Seared Diver Scallops \$42

polenta raviolis, sweet corn cream, sauteed asparagus

NEW Mexican Grouper \$40 GF

oven roasted grouper served with an heirloom pepper relish, sticky rice and pink ginger butter

Dessert

Berry Cobbler

with vanilla gelato

Lemon Meringue Tart

raspberry puree

Almond Pear Upside Down Cake

crème anglaise, pear liquor, whipped cream

Chocolate Crunch Cake

whipped cream, chocolate garnish, fresh berries

Carrot Cake

with pineapple sauce and whipped cream