#### Dinner Menu

#### Steamed Clams 9

Prosciutto Ham, Garlic, Fresh Tomato Broth

#### Ahí Tuna 10

Cracked Pepper Seared Ahi Tuna on a Healthy Asian Slaw with a Teriyaki Glaze and Wasabi Pickled Ginger Aioli

### Fried Artichoke Hearts 8

Breaded in Italian Bread Crumbs, With a Roasted Garlic and Truffle Aioli

### Sea Scallops 14

Pan Seared atop a Mélange of Toasted Orzo, Concasse Tomato, Mushroom, Spinach and Artichoke Heart. Finished with a Sherry Tomato Cream

### Fried Calamari 8

Buttermilk Marinated hand breaded Calamari served with Fra Diablo sauce and Spicy Garlic Aioli

#### Fresh House Made Mozzarella Roulade 8

Stuffed with Roasted Red and Yellow Peppers, Basil, Prosciutto, Sundried Tomato Over Baby Greens Drizzled with Basil Oil and Balsamic Reduction

#### Short Ríb 13

Braised Beef Short Rib on Truffle Mashed Potatoes

### Beef Tournedos 16

Pan Seared Beef Tenderloin with a Boursin Demi Glace on White Truffle Oil Mashed Potatoes

### Pork Tenderloin Roulade 10

Stuffed with Manchego Cheese, Spinach, Sundried Tomatoes and Mushroom with a Marsala Sauce

# Crispy Panko Parmesan Chicken 7

Served Atop Baby Greens with a Roasted Garlic and Truffle Aioli

# Grilled Vegetable Flatbread 10

Grilled Flatbread with Fresh Grilled Vegetables, Ricotta, Fresh Mozzarella, Caramelized Onion, Basil Oil and a Balsamic Reduction

# Club Burger 9

Eight ounce Angus Burger with Fresh Lettuce, Tomato and onion

### Entrée Salads

### Roasted Pear Spinach Salad

Fresh Spinach, Roasted Pears, Dried Cranberries, Walnuts, Gorgonzola cheese tossed in White Balsamic Pear vinaigrette. Choice of Chicken 12 Shrimp 14
Salmon 14

### Wedge Salad 7

Crisp Iceberg Lettuce Drizzled with Bleu Cheese Dressing, Topped with Gorgonzola Cheese, Chopped Bacon, Diced Tomato, and Marinated Red Onion.

### Caesar Salad

Crisp Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing Topped with Bacon and Black Olives ~ Choice of Chicken 10, Shrimp 12 or Salmon 14

### Hawaiian Pork Tenderloin Salad 11

Pineapple Soy Marinated Pork Tenderloin with Grilled Pineapple, Mixed Greens, Roasted Red Pepper, Red Onion, Mandarin Oranges, and Macadamia Nuts. Served with Pineapple Vinaigrette

## <u>Dinner Entrée's</u> <u>Include Choice of Soup or House Salad</u>

### Cedar Plank Salmon 21

Glaze Selection with Rice and Vegetable.

# Charbroiled Filet Mignon 28

Eight Ounce Angus Beef with Béarnaise Sauce or Chef's Sauce Du jour

Fresh Catch of the Evening -Market Price

Pasta Creation of the Evening - Market Price

### Chicken or Veal Marsala

Sautéed and Finished in a Marsala Mushroom Sauce Chicken 16 Veal 18

# Crab Stuffed Shrimp 23

Lump Crab Stuffed Shrimp topped with a Lemon Buerre Blanc