

~ Dinner Menu ~

Starters

Crispy Pork Belly 12

Arugula, Pickled Onion, Bleu Cheese, Grape Tomatoes, Jack Daniel's Cider Gastrique

Crispy Cauliflower 8

Southwestern Spiced with Cotija Cheese & Honey Chipotle Lime Dipping Sauce

Chorizo Stuffed Oyster 15

Half Dozen Oysters Stuffed with a Chorizo Corn Bread Stuffing

Beef Carpaccio 15

Seared Beef Tenderloin Sliced Thin, Topped with Arugula salad, Marinated Mushrooms, Truffle Oil & Shaved Parmesan

Bang Bang Shrimp 13

Fried Shrimp, Sweet & Spicy Sauce

Side Salads

Caesar 5

Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing

House Salad 5

Whole Artisan Baby Greens, Cucumbers, Avocado, Grape Tomatoes, Carrots

Entrée Salad

Apple Fruit Salad 13

*Mixed Green, Diced Apple, Mandarin Oranges, Grapes, Candied Pecans
Apple Cinnamon Vinaigrette*

Choice of Grilled Chicken 16, Grilled Shrimp 18, Blackened Grouper 21

Caesar Salad 11

*Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing,
Apple Smoked Bacon, Black Olives*

Choice of Grilled Chicken 14 Grilled Shrimp 16

Mediterranean Couscous Salad 18

*Israeli Couscous Tossed with Grape Tomatoes, Cucumbers, Arugula, Roasted Red Peppers,
Red Onion, Goat Cheese in a Lemon Basil Vinaigrette
Served Over Bibb Lettuce Topped with Grilled Shrimp*

Charbroiled Burgers

Black Bean Chipotle Burger 11

Served on a Toasted Brioche Roll with Lettuce, Tomato, Red Onion

Prime Club Burger 13

Grilled Eight Ounce Prime Burger with Lettuce, Tomato, Red Onion

Entrées

Filet Mignon

Chef's Demi or Béarnaise Sauce

Five Ounce 25 ~ Twin Fives 34

~Pairs with Hahn Cabernet~

Grilled French Breast of Chicken 22

Lemon Garlic Marinated Chicken Served over Roasted Garlic Parmesan Risotto

Accompanied by a Pancetta & Mushroom Medley with Chicken Jus

~Pairs with Villa Loren Pinot Grigio~

Veal Scaloppini Caprese 24

Lightly Breaded Veal Sautéed in Olive Oil Topped with an Arugula Salad of Grape Tomatoes,

Fresh Mozzarella & House Balsamic Dressing over a Roasted Garlic Parmesan Risotto

~Pairs with Primitivo 12 Del Salento Zinfandel~

Lemon Basil Scottish Salmon 26

Grilled Scottish Salmon Topped with Shrimp on a Bed of Wilted Spinach, Garlic,

Tomato and a Couscous Quinoa Blend with Lemon Basil Vinaigrette

~Pairs with Carmenet Chardonnay~

Braised Short Rib & Veal Cannelloni 22

House Braised Short Rib & Veal Mixed with Ricotta Cheese, Herbs, Rolled in Pasta

Served with an Espanola Sauce

~Pairs with Gran Conti Sangiovese~

Sea Scallops 34

Pan Seared Scallops with a Boursin Cream Sauce

Accompanied by a Pancetta & Wild Mushrooms Couscous Quinoa Blend

~Pairs with Conundrum Red Blend~

Mushroom Ramen Noodle Bowl 16

Mushroom Miso Broth, Mushrooms, Carrots, Scallions, Tofu, Topped with Nori & Cilantro

Butcher Block & Fresh Seafood Features ~ Market Price

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*Please let us know if you have any special dietary request ~ Vegetarian and/or Gluten Free Request*