

~ Dinner Menu ~

Starters

Sushi Roll 7

*Cucumber, Carrot, Avocado, Cream Cheese Wrapped in Nori & Sushi Rice,
Served Pickled Ginger, Wasabi & Spicy Yum Yum Sauce ~ Add Shrimp ~ 9*

Crispy Cauliflower 8

Southwestern Spiced with Cotija Cheese & Honey Chipotle Lime Dipping Sauce

Bang Bang Shrimp 13 ~ Fried Shrimp, Sweet & Spicy Sauce

Beef Carpaccio 15

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

Firecracker Glazed Salmon Skewers ~ 15 ~ Basmati Rice Salad

Pan Seared Scallops 17 ~ Bacon Apricot Jam

Side Salads

Caesar 5

Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing

House Salad 5

Whole Artisan Baby Greens, Cucumbers, Avocado, Grape Tomatoes, Carrots, Choice of Dressing

Entrée Salads

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, Blackened Grouper 21*

Summer Citrus Salad 11

*Spinach, Arugula, Grapefruit & Orange Segments, Feta Cheese, Carrots, Red Onion, Toasted Almonds, Poppy
Seed Vinaigrette*

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

Grilled Vegetable Antipasti 18

*Grilled Asparagus, Portobello Mushroom, Red Onion, Red Pepper, Marinated Artichoke Hearts, Salami,
Pepperoni, Prosciutto, Fresh Mozzarella, Served With Ciabatta & Roasted Eggplant Garlic Spread.*

Charbroiled Burgers

(Served on a Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear, Choice of Side)

Black Bean Chipotle Burger 12

Eight Ounce Prime Club Burger 14

Entrées

Filet Mignon ~ Five Ounce 25 ~ Twin Fives 34

Chef's Demi or Béarnaise Sauce

Grilled French Breast of Chicken 24

*Lemon Garlic Rosemary Marinated Chicken Served over Basmati Rice, Grilled Vegetable Medley,
Lemon Rosemary Vinaigrette*

Veal & Shrimp 31

*Veal Sautéed in Olive Oil, Topped with Spinach, Grape Tomatoes, Garlic, Capers & Shrimp, Finished with a
Garlic Butter Sauce*

Scottish Salmon 27

*Pan Seared Scottish Salmon over Basmati Rice, Topped with a Citrus Salad,
Accompanied with an Orange Buerre Blanc*

Marinated Grilled Pork Tenderloin 23

Sweet Potato Hash, Finished with a Wild Berry Gastrique

Bucatini Pasta & Meatballs 18

*Homemade Veal, Pork & Beef Meatballs in a Pink Vodka Sauce over Bucatini Pasta
Served with Ciabatta Bread*

Grilled Tandoori Rack of Lamb 43

Sweet Potato Hash, Tzatziki

Butcher Block & Fresh Seafood Features ~ Market Price

~~~~~

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