

Dinner Menu

Appetizers

Caprese Bruschetta

fresh mozzarella + tomato + basil with toasted french baguette 9.5

Calamari Fritti

hand breaded with spicy orange sauce + grilled lime 11

Saku Tuna Ceviche

chipotle + onion + avocado + tomato 13.75

Real Hummus

fresh garbanzo beans + pine nuts + grilled pita bread + kalamata & manzanilla olives 8.75

Baked Brie

spicy pear chutney + toasted french baguette (please allow 20 minutes) 12.5

Mussels

in a white wine sauce + marinara + garlic + fresh tomato 11

Table Side Guacamole

freshly made in a molcajete 9

Crab, Asiago & Artichoke Dip

asiago + mozzarella + blue crab meat + artichoke hearts + pico de gallo + toasted baguette
12.50

Soups, Salads & Burger

Roasted Corn-Poblano Soup or Chef's Featured Soup

Cup 3.5 or Bowl 6

Baby Iceberg Wedge Salad

crispy shallots + grape tomatoes + pepitas + crispy bacon + blue cheese crumbles + creamy blue cheese dressing 8

Greek Salad

blended greens + kalamata olives + feta cheese + tomatoes + toasted pine nuts with Dijon mustard vinaigrette 5.25

Grilled Caesar Salad

crisp grilled baby romaine + shaved parmesan +homemade Caesar dressing +fresh croutons 7

Angus Burger and Fries

8oz grilled patty + brioche bun + french fries + lettuce, tomato & pickle 11

-chile con queso +2.75, sautéed mushrooms +1, swiss cheese +1.50, sautéed chipotle red onions +1.25, crispy onions +1.50, Bacon strips+1.25 , guacamole +1.5

***18% gratuity will be added for parties of 6 or more *vegetables may vary according to season**

Entrées

Eggplant Parmesan

fresh and bubbly + mixed green salad 12.75

Sautéed Tilapia

garlic + capers + cilantro + lime juice + wild rice+ pine nuts+ baby carrots 15.5

Tenderloin Medallions

pan seared tenderloin + parmesan mashed potatoes
choice of : diane sauce or whole grain mustard steak sauce 29.75

Shrimp Tacos

fresh cilantro + red onion + pico de gallo + cotija cheese + guacamole 18.75

Fresh Grilled Atlantic Salmon

roasted vegetables + roasted herbed potatoes 19.75

Ancho Chile Rubbed Porterhouse Pork Chop

12oz + onion jam + melted blue cheese + blended greens salad + mashed potatoes 18.5

Filet Mignon

grilled 8oz tenderloin + crispy onions + parmesan mashed potatoes + seared asparagus 39

Seared Ahi Tuna

asian marinade + crispy rice noodles + quinoa-corn-edamame salad 19

Carne Asada Oaxaqueña

grilled prime flat iron steak in adobo + poblano chile con queso + twice baked potato 20.99

Chilean SeaBass

8oz pan seared seabass + tomatillo and hominy stew + radishes + lettuce + avocado 34

Chef's Bistro Tacos

marinated beef tenderloin + habanero mojo + avocado aioli + fresh corn tortillas + salsa verde + frijoles charros 19.5

Pappardelle Bolognese

homemade 4 hour simmered sauce with root vegetables + ground beef + ground pork 13.5

Three Cheese Baked Rigatoni

ricotta + mozzarella + parmesan + marinara 12.50 + meat sauce 15.5

Linguine alle Vongole

little neck clams + light white wine butter sauce + crushed red pepper flakes + fresh herbs 15

Curry Airline Chicken

marinated all-natural chicken breast with homemade curry sauce + saffron rice + green beans + peanuts 17.75

Pan Seared Diver Scallops

Saffron cream sauce + parmesan risotto with roasted butternut squash + flash fried Brussels sprouts + roasted almonds 27