

Appetizers

Crispy Goat Cheese & Roasted Beets

Yellow and red beets served with baby mixed greens, tri-color pickled baby carrots, blood orange syrup, crispy goat cheese and toast points

\$15.95

Sautéed Jumbo Lump Crab Cakes

Served with Asian cole slaw, white wine and lemon butter

18.95

Jumbo White Mexican Shrimp Cocktail

Served with tequila lime cocktail sauce

15.95

Escargot

Served with sautéed mushrooms in a port and white wine butter sauce, with grilled polenta

14.95

Sautéed Jumbo White Mexican Shrimp

Wrapped in prosciutto and served with confit Comari tomatoes, mache lettuce and a white wine garlic butter sauce

15.95

Fresh Hawaiian Ahi Tartare

Served with ginger, capers, chives, Tobiko caviar, sour cream, wasabi aioli and toast points

18.95

Lobster & Vegetable Spring Roll

Served with a sweet chili-lobster-tarragon sauce and fried leeks

15.95

Peppered Beef Tenderloin Carpaccio

Served with lemon olive oil, capers, shaved Parmesan-Reggiano and diced tomatoes

15.95

Seared Jumbo Sea Scallops

Served on a crispy potato cake with sweet corn, leeks, black truffle sauce, roasted beets and orange segments

16.95

Tartare Trio Combo

Traditional Mexican ceviche, marinated in lemon juice, cilantro & onion; Hawaiian spiced Ahi Poki made with soy, chili, tomato & green onion; Salmon Tartar with capers, lemon & olive oil, sour cream & Tobiko caviar

15.95

Australian Lamb Chops

Pan-roasted and served with a bleu cheese profiterol and balsamic mint reduction sauce

16.95

Soups and Salads

French Onion Soup

Served with Emmental cheese and crouton

9.95

Fresh Spinach Salad

Baby spinach leaves tossed with warm bacon, red onions, balsamic vinegar and olive oil dressing. Garnished with chopped hardboiled egg

11.95

Roasted Beet Salad

Red and Yellow Beets tossed with a sherry and wine truffle vinaigrette. Served with goat cheese, maché lettuce, cucumbers, tomatoes and black olive tapenade

13.95

Wedge Salad

Wedge of iceberg lettuce with a creamy bleu cheese dressing, crumbled bleu cheese and diced tomatoes

11.95

Maine Lobster Bisque

Served with pieces of lobster, a roasted tomato and brie cheese crouton

12.95

Chopped Greek Salad

With diced tomatoes, cucumber, red onions, anchovies, Kalamata olives, and feta cheese tossed in a fresh herb red wine vinaigrette

11.95

Classic Caesar Salad

With garlic croutons and Parmigiano Reggiano shavings

11.95

West Salad

Organically grown baby greens served with roasted tomatoes, glazed walnuts, gorgonzola cheese and a balsamic vinaigrette

11.95