

STARTERS

Stuffed Portobello Mushroom
Topped with chicken breast, monterrey jack cheese
and a spicy passion fruit dip 10

Pulled Pork Empanada
Chipotle cream 9

Pan Seared Scallops
Green and red chile sauces, savory chorizo 10

Seafood Skillet
Gulf shrimp, baby clams and mussels in a zesty
tomato and garlic sauce 13

Crispy Gulf Shrimp
Wrapped in a wonton skin with a pork and ginger
filling, served with passion fruit and hot chile dip 10

SALADS

Soup Of The Day
Made fresh and prepared daily 7

Heart Of Romaine Caesar
Caesar dressing with parmesan garlic crisp 8

Seasonal Greens Salad
Roasted polenta triangles and avocado slices 8

Grilled Steak Salad
Field greens and garlic toast points with creamy
mustard vinaigrette 15

Ahi Tuna Salad
Grilled ahi tuna with seasonal greens
and sweet chili vinaigrette 16

ENTREES

Our Traditional Ribeye Steak
Served with parmesan potato and ratatouille
vegetables 29

Sautee Beef Tips And Mushrooms On Penne Pasta
Tossed with a porcini and red wine sauce 27

Steak And Portobello Skewer
Includes vegetables and parmesan potatoes 27

Grilled Beef Shoulder Tender
Cabernet and balsamic reduction, choice of
parmesan potatoes or yucca fries 26

Pork Chop Milanese
Served with herb rice pilaf, spinach, shiitake
mushroom and mango chutney 26

Crispy Grouper Sandwich
Tempura battered grouper with chipotle remoulade and
sweet potato fries 15

Catch Of The Day
Served with vegetables and rice pilaf 25

Salmon A La Plancha
Surimi and jicama slaw with vegetable medley 24

Grilled Chipotle Chicken Breast
With chipotle BBQ sauce and roasted avocado salsa 21

Kobe Style Burger
Kobe style beef with aged Vermont cheddar cheese on a
freshly baked artisan bun and
sweet potato fries 16

Prime Rib

Our aged prime rib is slow-roasted to capture the full flavors of this classic. Hand carved to order and served with traditional au jus, baked potato and ratatouille vegetables 29

Add 3 Gulf shrimp sauteed in chimichurri garlic sauce to any entree for an additional 7

Sharing For The Table

Sautéed Mushroom Medley 8

Sautéed Baby Green Beans with Roasted Garlic 8

Baked Hearts of Artichoke with Spinach and Mushrooms 8

Roasted Red Skin Potatoes 8

We are happy to discuss with you and attempt to accommodate any dietary or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

An 18% gratuity will be included on all guest checks for groups of 6 or more.

2/5/10