

Bar Menu

Pizza

Margherita- Tomato Sauce, Mozzarella Cheese, Oregano 10.50

Pizza

Spicy Chicken Sausage, Pepper, Mozzarella Cheese, Tomato Sauce 11.50

Pizza

Basil Pesto, Tuscan Salami, Goat Cheese, Wild Baby Arugula 11.50

7oz Prime Meyer Corn Fed All Natural Hamburger

Herbs Shoestring Fries, Cheddar Cheese, Bacon, Pickles Grilled Onions 11.50

Lobster and Crab Meat Burger

Truffle Cheese, Butter Lettuce, Tomatoes, Remoulade, Potato Chips 14.75

Sashimi of Yellow Fin Tuna

Ginger Cucumber Salad, Hass Avocado, Spicy Soy Vinaigrette 16.75

Mexican White Prawn Cocktail

Cocktail Sauce, Garlic Crostino 15.75

Crab and Lobster Cake

Roasted Tomato-Peppers Relish, Pea Sprouts, Lemon Vinaigrette 14.75

Tartare of Sashimi Grade Yellow Fin Tuna

Cucumber, Scallions, Avocado, Chili Vinaigrette 14.75

Fresh Milk Mozzarella Salad

Vine Ripened Tomato, Onion Marmalade, Olives, Basil, Aged Balsamic 13.50

Baby Spinach Salad

Tomato, Pinenuts, Cranberries, P'tit Basque Cheese, Aged Balsamic 11.75

Baby Artichokes, Watercress and Hearts of Palm Salad

Avocado, Tomatoes, Walnuts, Whole Grain Mustard Dressing 13.50

Thinly Sliced Bresaola

Shaved Grana Parmesan, Baby Arugula, Lemon 13.50

Confit of Duck Leg Salad

Baby Wild Arugula, Strawberries, Pecans, Balsamic Vinaigrette 14.50

Main Course Small Plates

4oz Grilled Pacific Swordfish

Lemon Zest Risotto, Roasted Pepper, Caper, White Balsamic Vinaigrette 14.75

4oz Grilled Prime Corn Fed Petite Filet Mignon

Garlic Mashed Potatoes, Spinach, Asparagus, Wine Reduction 16.75

4oz Peppered Prime Corn Fed N.Y. Strip Loin

Mashed Potatoes, Onion Marmalade, Carrots, Green Pepper Sauce 15.50

4oz Peppered Prime Corn Fed Flat Iron steak

Spinach, Onion Marmalade, Potato au Gratin, Asparagus, Wine Reduction 13.75

4oz Tamarind-Chile Glazed Wild King Salmon

Wilted Spinach, Baby Broccoli, Spicy Chile Vinaigrette 14.75

4oz Pan Seared Blackened Mahi Mahi

White Corn, Asparagus, Leeks, Mushrooms, Lemon Caper Butter Sauce 13.75

Tapas Menu

From 4:00 to 9:00

Atlantic Salmon Skewer
Cucumber Salad, Chile Vinaigrette \$6.00

Fried Calamari
Chipotle Aioli \$6.00

Fried Breaded Brie Cheese
Strawberry-Black Pepper Sauce \$5.25

Spicy Chicken Sausage
Leeks, Tomatoes, Lemon Beurre Blanc \$5.25

Beef Tender Loin Skewer
Spinach, Spicy Green Pepper Corn Sauce \$6.00

Greek Salad
Balsamic Vinaigrette \$5.00

Russian Salad
Fingerling Potato, Fully Cooked Tuna \$6.00

Roasted Beets-Baby Carrots Salad
Red Onion Marmalade, Goat Cheese \$5.75

Melon, Chorizo, Artichoke Salad
Orange Segments, Jerez Vinaigrette \$5.25

Marinated Mixed Olives
Roasted Red Peppers, Fennel, Herbs \$5.00

Pommes Frites
Truffle Essence, Parmesan, Garlic, Herbs \$5.25

Feisty Potatoes "Patatas Bravas"
Spicy Smoked Paprika Aioli \$5.00

Specialty Tapas

From 4:00 to 9:00

Carne con Queso "Meat & Cheese"
Strip Loin, Peppers, Onions, Brie Cheese \$7.75

Green Papaya and Lobster Salad
Tomatoes, Cilantro, Peanuts, Lime Soy Vinaigrette \$8.25

Queso Fundido "Melted Cheese"
Chorizo, Caramelized Onions, Peppers \$7.75

Duck Confit Slider
Pickled Carrots, Cilantro, Lime Chipotle Aioli \$7.25

Curry Marinated Lamb Chops
Mashed Potatoes, Baby Carrot, Kalamata Sauce \$7.75

Prime Meyers Beef Slider
Cheddar Cheese, Lettuce, Tomato, Pickles \$7.25

Lobster and Crab Meat Slider
Lettuce, Tomato, Remoulade \$7.75

Pan Seared Diver Scallop
Lemon Ginger Risotto, Asparagus, Balsamic \$8.00

Mac and Cheese
Lobster, Scallion, Parmesan Cheese \$9.75

Beer Batter Clams
Lemon Wedge, Tartar Sauce \$8.75

Fish and Chips
Siracha Tartar Sauce \$9.75

Sauteed Shrimp "Scampi"
Capers, Tomatoes, Basil, Lemon Butter Sauce \$9.75