



Dinner Menu

Appetizers

Sashimi of Yellow Fin Tuna on Ginger Cucumber Salad, Hass Avocado and Spicy Soy Vinaigrette 16.90

Pan Seared Diver Scallops on Sticky Rice, Pickled Ginger and Spicy Mango Vinaigrette 13.90

Shrimp Cocktail with Cocktail Sauce and Garlic Crostino 15.90

Crab and Lobster Cake on Fire Roasted Tomato, Peppers Relish Pea Sprouts and Lemon Vinaigrette 14.90

Baked Fresh Milk Mozzarella with Onion Marmalade, Tomato, Green Olives, Basil and Aged Balsamic 13.90

Tartare of Sashimi Grade Yellow Fin Tuna with Cucumber, Scallions and Chili Vinaigrette 14.90

Thinly Sliced Bresaola with Shaved Grana Parmesan, Baby Arugula and Lemon 13.90

Salads and Soups

Organic Baby Mixed Greens

with Vinaigrette, Pecans, Macadamias, Almonds and Stilton Cheese 9.75

Caesar Salad

with Parmesan Cheese and Garlic Croutons small 8.90 / large 11.90

Confit of Muscovy Duck Leg Salad

with Baby Arugula, Strawberries, Caramelized Pecan and Balsamic Vinaigrette 14.90

Baby Artichokes, Watercress and Hearts of Palm Salad

with California Hass Avocado, Cherry Tomatoes, Walnuts and Whole Grain Mustard Dressing 13.90

Greek Salad

With Heart of Romaine, Celery Tender Leaves and Balsamic Vinaigrette 13.90

Asparagus Salad

with Baby Beets, Mâche Lettuce, Walnut-Crusted Goat Cheese and Walnut Champagne Vinaigrette 14.90

Sweet Garlic Soup with Chives, Whipped Cream and Croutons 8.25

Soup of the Day 8.25

Seafood Salads

White Shrimp Salad

with Arugula, Roasted Tomato, Pickled Shiitake Mushroom, Red Onion and Spicy Hoisin Vinaigrette 19.90

Salad Niçoise

with Seared Rare Ahi Tuna and Cucumbers 17.90

From the Baker's Oven

Pizza with Pesto Sauce, Baby Artichokes, Roasted Tomatoes, Kalamata Olives, Red Onions 14.90

Pizza with Grilled Shrimp, Sweet White Corn, Roasted Pepper, Bacon and Cilantro 16.90

Pasta, Rice and Gnocchi

Fettuccine

with Marinated Beef Tenderloin, Shiitake Mushrooms, Fennel, Red Onion and Tarragon Mushroom Sauce 19.50

Linguine

with Spicy North Pacific Clams Sautéed in White Wine, Shaved Garlic, Parsley, Tomato Sauce 17.90

Saffron Risotto

with Marinated Lamb Loin, Sour Cherries, Scallions, Pearl Onions and Pomegranate Balsamic 21.90

Risotto

with Sweet White Corn, Pancetta Wrapped Mexican White Prawns and White Balsamic Vinaigrette 19.90

Potato Gnocchi

with Colorado Lamb Bolognese Sauce, Roasted Tomatoes and Parmesan Cheese 18.90

American Kobe Beef and Black Truffle Ravioli

On Wilted Spinach, , Exotic Mushrooms and Parmesan Cheese Cream Sauce 18.90

Penne

with Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil and Little Cream 16.90

Main Course

Seared Rare Sesame Seed Crusted Yellow Fin Tuna

with Asian Style Vegetables, Shiitake Mushrooms, Wasabi and Spicy Soy-Ginger Vinaigrette 25.90

Soy Glazed Atlantic King Salmon

on Baby Artichoke, Wilted Spinach, Roasted Tomato and Spicy Chili Vinaigrette 24.90

Grilled Pacific Swordfish

on Lemon Risotto, Roasted Pepper, Olive Tapenade, Chervil, White Balsamic Vinaigrette 27.50

Baked Chilean Sea Bass

On Exotic Mushroom Risotto, Asparagus, Truffle Essence, and Concord Grape Demi-Glaze Reduction 29.75

Mushroom Crusted Alaskan Halibut (Seasonal)

on Lilies Potato Purée, Asparagus, Truffle Essence, and Porcini Mushroom Sauce 28.90

Pan Seared Blackened Hawaiian Mahi Mahi

On Sun-Dried Tomato Risotto, English Peas, Asparagus, Spicy Asian Style Slaw and Vinaigrette 24.90

Grilled Medallions of Venison Loin

with White Port Poached Pear, Wilted Spinach, Shiitake Mushroom, Spaetzle and Balsamic Reduction 28.90

Peppered Prime Corn Fed Angus Culotte Steak

on Wheat Berries Shiitake Mushroom Risotto, Asparagus Tips and Red Wine Reduction 25.90

Grilled Prime Corn Fed Angus N.Y. Steak

with Haricots Verts, Thyme Garlic Roasted Potatoes, and Spicy Green Peppercorn Sauce 8oz. 26.00/12oz. 29.00

The Shrimp Paella

With Mexican White Prawns, Chorizo de Bilbao, Haricots Verts, Carrots, Onions and Harissa Vinaigrette 29.90

Baked White Rainbow Trout

Stuffed with Crab Meat Aromatic Vegetables, White Corn, Bacon on Wilted Spinach and Tomato Sauce 24.75

Grilled Prime Filet Mignon

on Sautéed Asparagus, Spinach, Garlic Mashed Potatoes, Red Wine Reduction and Maytag Blue Cheese 6oz 27.00/ 8oz 29.00

Pan Seared New Zealand Rack of Lamb

with Mashed Potatoes, Haricots Verts, Baby Carrots and Port Wine Reduction Small 23.25/29.00

Moroccan Style Roasted Free Range Shelton Chicken

With Brown Rice, English Peas, Olives, Roasted Peppers, Baby Carrots and Spicy Tomato Sauce 19.90

Nightly Three-Course Prix -Fixe Menu

Caesar Salad

with Parmesan Cheese and Garlic Croutons

or

Soup of the Day

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Peppered Prime Certified Angus Flat Iron Steak

on Wilted Spinach, Onion Marmalade, Potato Gratin,
Asparagus and Red Wine Reduction

or

Pan Seared Blackened Mahi Mahi

on Sun-Dried Tomato Risotto, English Peas, Asparagus,
Spicy Asian Style Slaw and Vinaigrette

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White Chocolate Cheese Cake

with Oreo Cookie Crust and Vanilla Sauce

\$27.75

Caesar Salad

With Parmesan Cheese and Garlic Croutons

or

Soup of the Day

*

Grilled Prime Filet Mignon 6oz.

On Asparagus, Spinach, Garlic mashed Potatoes,
Wine Reduction and Maytag Blue Cheese

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White Chocolate Cheese Cake

With Oreo Cookie Crust and Vanilla Sauce

\$36.25

Chef:
Javier Montoya