

Appetizers

Sashimi of Yellow Fin Tuna on Ginger Cucumber Salad, Hass Avocado and Spicy Soy Vinaigrette 17.90

Pan Seared Diver Scallops on Sticky Rice, Pickled Ginger and Spicy Mango Vinaigrette 14.75

Shrimp Cocktail with Cocktail Sauce and Garlic Crostino 16.90

Crab and Lobster Cake on Fire Roasted Tomato, Pepper Relish Pea Sprouts and Lemon Vinaigrette 15.75

Fresh Milk Mozzarella Salad "Caprese Style" on Vine Ripened Tomato, Onion Marmalade, Green Olives, Sundried Tomatoes, Basil and Aged Balsamic 14.75

Tartare of Sashimi Grade Yellow Fin Tuna with Cucumber, Scallions and Chili Vinaigrette 15.75

Thinly Sliced Bresaola with Shaved Grana Parmesan, Baby Arugula and Lemon 14.75

Salads and Soups

Organic Baby Mixed Greens with Macadamia, Pecans, Almonds, Stilton Blue Cheese and House Vinaigrette 10.25

Caesar Salad with Parmesan Cheese and Garlic Croutons small 9.25 / large 12.25

Confit of Muscovy Duck Leg Salad with Baby Arugula, Strawberries, Pecans and Balsamic Vinaigrette 15.50

Greek Salad with Heart of Romaine, Tender Celery Leaves and Balsamic Vinaigrette 14.50

Watermelon Salad with Organic Watercress, Fetta Cheese, Roasted Pine Nuts, and Black Pepper Gastrique 11.25

Baby Artichokes, Watercress and Hearts of Palm Salad with California Hass Avocado, Cherry Tomatoes, Walnuts and Whole Grain Mustard Dressing 14.50

Asparagus Salad with Baby Beets, Mâche Lettuce, Walnut-Crusted Goat Cheese and Walnut Champagne Vinaigrette 15.25

Sweet Garlic Soup with Chives, Whipped Cream and Croutons 8.75

Soup of the Day 8.75

Gazpacho with California Hass Avocado and Cucumber Relish 10.50

Seafood Salads

White Shrimp Salad with Arugula, Tomatoes, Shiitake Mushroom, Onion and Spicy Hoisin Vinaigrette 21.00

Salad Niçoise with Seared Rare Ahi Tuna and Cucumbers 18.90

From the Baker's Oven

Pizza with Pesto Sauce, Baby Artichokes, Roasted Tomatoes, Kalamata Olives, Red Onions 15.75

Pizza with Grilled Shrimp, Sweet White Corn, Roasted Pepper, Bacon and Cilantro 17.25

Pastas and Rice

Fettuccine

with Marinated Filet Mignon, Shiitake Mushrooms, Fennel, Red Onion and Tarragon Mushroom Sauce 20.50

Spaghetti Alla Checca

with Diced Tomatoes, Shaved Garlic, Basil, Kalamata Olives and Parmesan Cheese 14.90

Linguine

with Spicy North Pacific Clams Sautéed in White Wine, Shaved Garlic, Parsley and Tomato Sauce 18.90

Risotto

with Sweet White Corn, Pancetta Wrapped Mexican White Prawns and White Balsamic Vinaigrette 21.00

Bucatini

with Free Raised Veal Bolognese, Roasted Tomatoes, Sage and Parmesan Cheese 18.90

American Kobe Beef and Black Truffle Ravioli

on Wilted Spinach, Exotic Mushrooms and Parmesan Cheese Cream Sauce 19.90

Penne

with Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil and Cream Sauce 17.75

Main Course

Seared Rare Sesame Seed Crusted Yellow Fin Tuna

with Asian Style Vegetables, Shiitake Mushrooms, Wasabi and Spicy Soy-Ginger Vinaigrette 27.75

Spicy Soy Glazed Atlantic Salmon

on Thyme Garlic Roasted Potatoes, Wilted Spinach, Baby Broccoli and Lemon Caper Beurre Blanc 26.75

Grilled Pacific Swordfish

on Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 28.75

Mushroom Crusted Alaskan Halibut

on Lilies Potato Purée, Asparagus, Truffle Essence and Porcini Mushroom Sauce 29.90

Pan Seared Blackened Hawaiian Mahi Mahi

on Sun-Dried Tomato Risotto, English Peas, Asparagus, Spicy Asian Style Slaw and Vinaigrette 26.25

Sea, Land and Sky Paella

with Chorizo de Bilbao, Sweet White Corn, English Peas, Roasted Peppers, Onions and Chili Vinaigrette 31.50

Marinated Pan Seared N.Z. Rack of Lamb

with Garlic Mashed Potatoes, Haricots Verts, Baby Carrots and Port Wine Reduction Small 24.50/ 32.00

Grilled Medallions of N.Z. Venison Loin

with White Port Poached Pear, Wilted Spinach, Shiitake Mushroom, Spaetzle and Balsamic Reduction 29.90

Peppered Prime Corn Fed Angus Culotte Steak

on Wheat Berries Shiitake Mushroom Risotto, Asparagus Tips and Red Wine Reduction 27.25

Grilled Prime Corn Fed N.Y. Steak

with Haricots Verts, Thyme Garlic Roasted Potatoes, and Spicy Green Peppercorn Sauce 8oz 27.50/12oz 32.00

Grilled Prime Corn Fed Filet Mignon

on Asparagus, Spinach, Garlic Mashed Potatoes, Wine Reduction and Maytag Blue Cheese 6oz 28.50 /8oz 32.00

Moroccan Style Roasted Free Range Shelton Chicken

with Brown Rice, English Peas, Olives, Roasted Peppers, Baby Carrots and Spicy Tomato Sauce 20.75

Nightly Three Course Prix Fixe Menu

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



White Chocolate Cheese Cake

with Oreo Cookie Crust and Vanilla Sauce

\$39.75

Caesar Salad

with Parmesan Cheese and Garlic Croutons

or

Soup of the Day



Pan Seared Blackened Hawaiian Mahi Mahi

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

or

Peppered Prime Corn Fed Flat Iron Steak

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



White Chocolate Cheese Cake

with Oreo Cookie Crust and Vanilla Sauce

\$32.00

Executive Chef:
Javier Montoya