



Appetizers

Stuffed Artichoke Crowns

Cream Cheese, Crab And Jalapeño Stuffing
(Contains Dairy, Shellfish) (Gluten Free)

21

Coconut Shrimp

Panko And Coconut Breaded and Fried Shrimp,
Plum Gojuchang Sauce
(Contains Gluten, Shellfish)

20

Bruschetta

Herb And Black Pepper Crusted Goat Cheese, Swank
Farms Heirloom Tomatoes, Kalamata Olives, Roasted
Garlic, Balsamic Glaze, Crostini, Basil Oil
(Contains Gluten & Dairy)

19

Lamb Lollipops

Korean-Style Grilled Lamb Chops,
Plum Gochujang Glaze and Miso Sauce
(Dairy & Gluten Free)

26

Crispy Rice With Tuna **

Fried Sushi Rice, Spicy Tuna, Avocado,
Jalapeño, Peanut Yuzu Sauce
(Contains Nuts)

22

Crab Cakes

Two Lump Crab Cakes, Mango Salsa
(Contains Shellfish, Gluten)

19

Prime Rib Flatbread

Prime Rib, Caramelized Onions, Blue Cheese
Crumble, Mozzarella Cheese, Cherry Chutney,
Pomegranate Molasses
(Contains Dairy, Gluten)

24

Peach Habanero Ceviche*

Served with Plantain Chips

18

Salads

Summer Salad

Arugula, Basil, Local Stone Fruit, Bocconcini,
Pistachios, White Balsamic Vinaigrette
(Contains Nuts)

16

Caesar Salad

Romaine Lettuce, Traditional Caesar
Dressing, House Made Croutons, Parmigiana
Reggiano Cheese
(Contains Eggs, Gluten)

15

Beet Salad

Beet Carpaccio, Baby Beets, Arugula, Oranges,
Honey Citrus Vinaigrette, Panko Crusted Goat
Cheese, Balsamic Glaze, Candied Walnuts
(Contains Dairy, Nuts, Gluten)

16

Southwestern Salad

Roasted Corn and Peppers, Arugula, Tomatoes,
Red Onions, Fried Corn Tortilla Strips, Steak
Sauce Vinaigrette
(Gluten Free)

16

Add : 8oz Flat Iron Steak* 21

6 Shrimp 15 - Chicken 14

We use locally sourced, organic ingredients in all of our salads. Feel free to ask your server to add the protein* of your choice to your dish.

Entrées

Grilled Ribeye*

14 Ounce Boneless CAB Ribeye,
Smoked Blue Cheese Butter, Seasonal Vegetables
(Contains Dairy) (Gluten Free)

66

Steak Diane*

8 oz Certified Black Angus Filet Mignon, Mashed
Potatoes, Sauteed Mushrooms, Cognac Sauce,
Fried Oyster Mushrooms
(Contains Dairy)

64

Pistachio and Herb Crusted Lamb*

Potato and Yucca Puree, Lamb Jus, Bell Pepper Ragout,
Mini Summer Squash
(Contains Dairy, Gluten)

52

Salmon*

Pacific King Salmon, Crispy Skin, Ancho Celery Root
Puree, B&R Farms Apricot and Almond Black Rice,
Peruvian Cilantro Sauce, Swank Farms Swiss Chard
(Contains Dairy, Gluten, Nuts)

34

Short Rib

Red Wine Braised Boneless Beef Short Ribs,
Mashed Potatoes, Demi-Glaze, Fresh Herbs
(Contains Dairy) (Gluten Free)

36

Chicken Roulade

Chicken Breast Stuffed with Olives, Capers, Ricotta, and
Preserved Lemon, Spinach Fettucine, Mustard Cream Sauce
(Contains Dairy, Gluten)

29

Apricot Chicken

Mary's Free-range Organic Airline Chicken Breast,
Parmesan Risotto, Apricot Demi-glaze
(Contains Dairy) (Gluten Free)

35

Corn and Marjoram Ravioli

Corn Sabayon, Parmesan Cheese
(Contains Dairy, Gluten)

29

with Shrimp **44** | with Scallops **53**

Scallops can be added to any dish, please ask your server

24

Sides

Lemon Parmesan Risotto

(Contains Dairy) (Gluten Free)

18

Mashed Potatoes

(Contains Dairy)

10

Mac & Cheese

4 Cheese Mac and Cheese, Toasted
Breadcrumbs
(Contains Gluten, Dairy)

21

Seasonal Vegetables

Check with your server to see what local
produce we are highlighting today
(Vegan) (Gluten Free)

16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

**This dish is served undercooked and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% Gratuity will be added for parties of eight or more.

REV 07.30.26