

## Evening

### Starters

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- Soup Du Jour 8  
Ask your server about today's Chef's Creation
- Caesar Salad 14  
House Made Traditional Dressing, Crisp Pancetta and Garlic Crostini with Shaved Parmigiano Reggiano
- Warm Mushroom & Spinach Salad 15  
Sautéed Mushroom Medley, Crisp Diced DBL Smoked Bacon with Crumbled Goat Cheese and Miso Sherry Vinaigrette
- Roasted Beets and Poached Pear Salad 14  
With Chevre Cheese & Candied Almonds
- Crab Croquette 16  
Lemon Aioli, DBL Smoked Bacon and Corn-Avocado Salsa
- Spicy Jerked Chicken Skewers 14  
Served with Mango Mint Yogurt
- Kalbi "Sizzling" Short Ribs 15  
With Asian Pear BBQ Sauce, Scallions and Toasted Sesame Seeds.
- Mussels 14  
In a Herb & White Wine or Tomato Garlic Broth, served with Garlic Crostini
- Beef Carpaccio 17  
House Marinated with Shaved Parmigiano Reggiano, EVOO, Lemon and Fresh Baby Arugula
- Grilled Calamari 14  
On Heritage Greens, with Roasted Jalapeno, Chipotle Lime Aioli

### Mains

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- Ribeye 39  
14 oz Bone In, Ribeye Steak, served with Garlic Mash, Seasonal Vegetables with Demi Glace
- Paella 28  
Saffron Tomato Broth, Tiger Shrimp, Chorizo, Mussels, Scallops, Tomatoes and Sweet Peas
- Grilled Pork Chop 25  
Served with Sweet Potato Mash, Seasonal Vegetables and Jack Daniel - Dijon Cream
- Chicken Supreme 26  
Stuffed with Sun Dried Tomatoes and Goat Cheese. Served with Garlic Mash, Seasonal Vegetables and Natural Pan Jus
- Salmon 24  
Pan Roasted, Served with Roast Mini Potatoes, Crisp Asparagus, Leek & Sun Dried Tomato with Citrus Beurre Blanc
- Rack of Lamb 39  
Herb Crusted, Served with Garlic Mash, Seasonal Vegetables and Red Wine Reduction.
- Vegetarian Pasta 24  
Butternut Squash Agnolotti with Roasted Butternut Squash and Sage Butter
- Pad Thai 15  
Rice Noodles, Vegetables and Thai Sauce, topped with Bean Sprouts and Cilantro
- Pasta of the Day  
Ask your server about today's Chef's Creation

### Enhancements

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Risotto of the Day | 7      Lobster Tail | 19      Jumbo Shrimp (3) | 12      Seasonal Vegetables | 7



Enjoying wine with your meal? Ask your server for some suggestions to pair with your meal.

Vegetarian options & gluten free alternatives are available upon request, please inquire with your server.

Please notify your server of any allergies. Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.