

Evening

Starters

- 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
- Crab Croquette 16
Lemon Aioli, DBL Smoked Bacon and Corn-Avocado Salsa
- Kalbi "Sizzling" Short Ribs 15
With Asian Pear BBQ Sauce, Scallions and Toasted Sesame Seeds.
- 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

- 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
- 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 Rose Sauce and Baby Spinach
- Pad Thai 16
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

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.