

Starters

Soup Du Jour

Sweet Corn & Crab

Truffle Fries 13

w/ roasted garlic lemon aioli

Crab Soft Pretzel 10

w/ melted cheese

Fried Pickles 9

w/ cajun ranch sauce

Vegetarian Selection

Baked Mexican & Italian Enchiladas 21

filled w/ black beans, roasted corn, bell peppers, spinach, ricotta & mozzarella cheese. Served over a spicy tomato/salsa sauce & topped w/ pepperjack cheese, scallions, cilantro & guacamole salsa.

Entrées

Filet Mignon over White Truffle Au Gratin Potatoes 38

w/ wild mushrooms, Boursin cheese, chives & basil w/ a balsamic glaze

Broiled Scallops (GF) 34

w/roasted brussels & bacon. Topped w/goat cheese & balsamic

Asian Salmon w/ Wild Mushrooms 26

topped w/ hoisin-teriyaki, over coconut jasmine rice w/ a saki cream sauce

Mahi Mahi w/Tropical Rum Glaze 24

topped w/sautéed plantains & macadamias over coconut rice

Prime Rib (gf) 14oz cut 35

14oz Ribeye 35

sautéed onions, roasted peppers topped w/a horseradish sauce. (gf)

Seasonal Dressings

Lemon Poppyseed, Strawberry Pink Champagne or Blueberry Balsamic

If at all possible, we would greatly appreciate if you could tip in cash. Thank you.