

~Beginning~

Lobster And Shrimp Risotto

\$11.95

OLIVE TAPENADE

Steamed Mussels

\$12.95

CILANTRO LIME AIOLI

Soy Marinated Wild Ahi Tuna

\$12.95

APPLE, JICAMA, DAIKON SPROUTS, RED PEPPER PUREE, CANDIED GINGER SALT

🍷 Jumbo Lump Crab and Shrimp [CARB CONSCIOUS]

\$12.95

GILLED ARTICHOKES, RED ONION, ENGLISH PEAS, ORANGE LEMON OIL, "MINUS 8" VINEGAR

Braised Kobe Short Rib

\$10.95

LINGUINI, CARAMELIZED ONIONS, CELERY, CARROTS, WORCESTERSHIRE

California Artisans Cheese Plate

\$16.95

CHEF'S SELECTION OF ARTISAN CHEESE, TOASTED FLATBREAD

~Soups~

Lobster Bisque

\$9.95

LOBSTER MEDALLION, BRIOCHE CROSTINI

Roasted Red Onion

\$7.95

BEEF BROTH, CHEESE CROSTINI

~Leaves~

House Salad

\$6.95

LOCALLY-GROWN ORGANIC GREENS, RED ONION, GLAZED PECANS
POPPY SEED VINAIGRETTE

🍷 Spinach Salad [LOW CHOLESTEROL, LOW-FAT]

\$9.95

PROSCIUTTO, DRIED CHERRIES, ORANGE SEGMENTS
PISTACHIOS, BLUE CHEESE, BALSAMIC VINAIGRETTE DRESSING

Romaine Salad

\$7.95

HERBED TOMATOES, SPICY CROUTONS, HOUSE MADE CAESAR DRESSING

🍷 "Fit for you" items have been selected to meet the diverse dietary needs of our guests. We will be happy to answer any questions you may have.

~Sea~

Pan Seared Diver Scallops

\$27.95

SMOKED APPLEWOOD BACON, ROASTED CORN
AND PEA HASH, SHERRY CREAM

Orange BBQ Glazed Wild Salmon

\$28.95

ROASTED MARBLE FINGERLING POTATOES, ASPARAGUS, ROASTED GARLIC OIL

Linguine Cabrera

\$26.95

HAWAIIAN PRAWNS, ROMA TOMATOES, GARLIC, CILANTRO, CHARDONNAY BROTH

🍷 Black Sesame Crusted Tuna [LOW CHOLESTEROL, LOW-FAT]

\$28.95

SEARED RARE, MANGO LIME PUREE, CHICK PEAS, RED ONION

Mediterranean Sea Bass “Loup de Mer”

\$27.95

SALTÉED LEEKS, TEMPURA ARTICHOKÉ, GOLDEN RAISINS, CITRUS BEURRE BLANC

~Land~

Thyme Infused Chicken Breast

\$25.95

**SPINACH FINGERLING POTATOES, KALAMATA OLIVES
ROASTED GARLIC TOMATO BROTH**

Australian Lamb Rack

\$29.95

TEMPURA AVOCADO, TOMATO JAM, MINT LAMB REDUCTION

Roasted Veal Chop

\$33.95

**WHIPPED GARLIC POTATOES, CHERRY SYRUP
BALSAMIC CIPOLLINI ONION RAGOUT, ESPRESSO DUST**

Sugar Cane Braised Kobe Beef Short Ribs

\$29.95

LOBSTER RISOTTO, BRAISED LEEKS

Land & Sea

\$54.95

**FILET MIGNON, GRILLED LOBSTER TAIL, ASPARAGUS
GARLIC WHIPPED POTATOES, CABERNET REDUCTION**

Grilled Filet Mignon

\$37.95

**GARLIC SPINACH, WHIPPED POTATOES, CABERNET REDUCTION
HORSERADISH CREAM**

Grilled Ribeye

\$35.95

SAVORY TOMATO BRIE PASTRY, ASPARAGUS, GARLIC OIL