soups

FRENCH ONION 6	BAGUETTE CROUTON, GRUYERE CHEESE, SHERRY
• **MANHATTAN CLAM CHOWDER 6**	FRESH CLAMS, POTATO, SMOKED BACON, TOMATO

starters

FIRE CRACKER SHRIMP 12	TEMPURA SHRIMP TOSSED WITH SPICED CHILI SAUCE, SRIRACHA AIOLI
SHORT RIB TACOS 16	THREE MINI TORTILLAS, CUMIN CHILI SPICED, LETTUCE, PICO DE GALLO, CILANTRO AIOLI
AHI TUNA NACHOS 12	SPICE AHI TUNA, WONTONS, CABBAGE, AVOCADO, CHILI AND WASABI SAUCE
• **TUNA TARTARE 12**	MARINATED RAW AHI TUNA, AVOCADO, WONTONS, SESAME SOY VINAIGRETTE
• **SHRIMP COCKTAIL 17**	POACHED GULF SHRIMP, HOUSE COCKTAIL SAUCE
JUMBO LUMP CRAB CAKE 17	MIXED GREENS, ROASTED PEPPER REMOULADE
• **PERUVIAN CEVICHE 12**	CORVINA, SWEET POTATO, CORN CHIPS, LECHE DE TIGRE, CHOCLO
• **LAMB "POP"CHOPS 18**	FOUR FIRE GRILLED MARINATED CHOPS, CUCUMBER MINT RAITA

bar bites

CRISPY ONION RINGS 7	HONEY MUSTARD
• **CREAMY ARTICHOKE PARMESAN & SPINACH DIP 7**	TRI-COLOR TORTILLA CHIPS
SMOKED FISH DIP 8	CRACKERS AND VEGGIES
BBQ CHICKEN FLAT BREAD 9	MOZZARELLA AND CHEDDAR, CHICKEN, BBQ SAUCE
CONCH FRITTERS 10	KEY LIME REMOULADE

salads

• **CLASSIC WEDGE SALAD F 10 H 7**	ICEBERG LETTUCE, TOMATO, BLUE CHEESE, SMOKED BACON
CAESAR SALAD F 8 H 5	ROMAINE HEARTS, CROUTONS, OLIVE OIL, LEMON, PARMESAN, ANCHOVY
• **CAPRESE SALAD F 9 H 6**	FRESH MOZZARELLA, TOMATOES, PARMESAN CRISP, BASIL VINAIGRETTE
• **CHOPPED SALAD F 11 H 7**	LETTUCE, BACON, TOMATO, AVOCADO, BLUE CHEESE, EGG, MUSHROOMS, RED ONION, CUCUMBER, CARROT
• **SPRING SALAD F 12 H 7**	ARUGULA, GRILLED PEACHES, GOAT CHEESE, CARAMELIZED PECANS, BLACK BERRY-BALSAMIC VINAIGRETTE
• **QUINOA SALAD BOWL F 12 H 7**	TRICOLORED QUINOA, KALE, CHICK PEAS, BRUSSELS SPROUTS, TOMATO, CUCUMBER, AVOCADO, CARROT, HUMMUS

ADD A PROTEIN FROM THE A LA CARTE SECTION TO TURN ANY SALAD INTO AN ENTREE

chef specialties

5-SPICED PAN SEARED SALMON 19	WILD GRAINS, WOKKED VEGETABLES, SOY GLAZE, CITRUS BUTTER
• HALF ROASTED CHICKEN 19	CRISPY SKIN CHICKEN, CHIMICHURRI HOLLANDAISE, REDSKIN POTATO AND GREEN BEAN RAGOUT
MACADAMIA CRUSTED FRESH CATCH MP	POTATO PUREE, KALE AND BUTTERNUT RAGOUT, MANDARIN ORANGE BEURRE BLANC
LOBSTER & SUMMER TRUFFLE PASTA 29	1LB MAINE LOBSTER, KALE, CORN, TOMATO, TRUFFLE CREAM, PENNE PASTA
WASABI "CRUNCH" AHI TUNA 24	WASABI CRUSTED RARE TUNA, JASMINE RICE, WOKKED VEGETABLES, SOY, WASABI AND CHILI AIOLI
CHICKEN OR SHRIMP LO MEIN 19/24	SESAME BOK CHOY, WOKKED VEGETABLE, NOODLES, SOY CHILI GLAZE
ANGEL HAIR PRIMAVERA 18	MIXED MUSHROOMS, SPINACH, TOMATOES, ASPARAGUS, CARROT, SUN-DRIED TOMATO PESTO

a la carte*

poultry

CHICKEN PARMESAN 19

• HALF ROASTED DUCK 26

pork

• NIMAN RANCH 12 OZ PORK CHOP 27

beef

• CHOPPED STEAK 21

• FILET MIGNON 6 OZ 24 10 OZ 37

CALVES LIVER W/ ONION & BACON 19

• CHURRASCO STEAK 29

• NIMAN RANCH 14 OZ NY STRIP 48

fish

SALMON 18

SHRIMP 24

AHI TUNA 22

CATCH MKT

sauces

- MUSHROOM SAUCE
- BÉARNAISE
- BLUE CHEESE BUTTER
- LEMON BUERRE BLANC
- CHIMICHURRI
- MANGO SALSA
- BING CHERRY SAUCE

sides 3

- WHIPPED POTATOES
- WILD GRAINS
- BAKED SWEET POTATO
- FRENCH FRIES
- SPAGHETTI WITH POMODORO
- SAUTEED SPINACH
- SOY CHARRED BRUSSELS SPROUTS
- HARICOT VERTS
- ASPARAGUS
- ROASTED CAULIFLOWER WITH GRUYERE CHEESE
- ROASTED MUSHROOMS

**ALL A LA CARTE ITEMS INCLUDE ONE SIDE*

dinner

• GLUTEN FREE

CONSUMER ADVISORY: *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*