

Hamachi Jalapeño* - Japanese Yellowtail Sashimi, Ponzu, Jalapeños...\$16

Punjabi Beach Bread - Serrano, Onion, Three Cheeses, Butter Curry Dipping Sauce...\$11

Burrata- Balsamic Beads, Basil, Fresh Tomato, Crostini...\$16

Mussels- White Wine Garlic, Tomato and Fresh Herbs with Crostini...\$16

Flatbread-Bison-Jalapeno Sauage, Goat Cheese, Onion, Mozzarella, Red Sauce...\$17

LIGHTER BITES

Famous Meatloaf-Rich Gravy, Fried Onion Spirals, Garlic Whipped Mash Potatoes...\$21

Waldorf Chicken Salad - Served over Mixed Greens, Mango, Pickled Onions, Citrus Vinaigrette....\$15

Fettucine Osprey -Fresh Pasta, House-Cured Pork Belly, Shitake Mushroom, Onion, Cream and Peas...\$22

Salmon Berry Salad* -Grilled Salmon, Mixed Berries, Banana Chips, Citrus Vinaigrette...\$22

Steak And Portobello Salad* -Seared Tenderloin, Balsamic Marinated Portobello, Fresh Greens, Parmesan Crisp, Cabernet Vinaigrette ..\$22

Cobb Salad - Grilled Chicken, Bacon, Tomato, Avocado, Hard Boiled Egg, Bleu Cheese Crumbles, Bleu Cheese Dressing...\$17

ENTREES

Served With Choice of Soup, House, Caesar, or Wedge Salad

Pork Schnitzel– Tarragon -Dijon Sauce, Garlic Mash, Braised Cabbage...\$24

Butcher Block*

14oz Prime Grade Ribeye...\$45 8oz Choice Tenderloin...\$43 Kerobuta Pork Chop...\$38 Fresh Vegetable and Garlic Mash Choice of Sauce: Veal Demi, Bordelaise, Au Poivre Shellfish Bouillabaisse-Fennel-Saffron Broth, Mussels, Shrimp, Clams, Baby Potato...\$23

Simple Fish* – Fresh Catch of Day, Steamed Veggies, Veggie Quinoa, Tzatziki...\$Market Choice of Sauce: Bearnaise, Piccata, Vera Cruz NOTE: SIMPLE FISH CHANGES AT LEAST ONCE DAILY

Scottish Salmon Shanghai* -Sesame-Ginger Marinated Salmon, Fresh Ramen, Broccolini...\$28

Chef Di Cuisine Juan Carlos

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne Illness*