

🌀 Dinner Menu 🌀

~ Appetizers ~

Pernod Scampi

Shrimp sautéed with Pernod, basil, garlic, diced tomatoes and Chardonnay

Mushroom Selection of the Day

The chef's daily creation of fresh wild mushrooms

Artichoke Hearts

House marinated artichoke hearts sautéed with mix herbs, Sauvignon Blanc and butter

Mesquite Charbroiled Goat Cheese Tomatoes

Fresh Roma tomatoes mesquite charbroiled with goat cheese

Six Spice Ahi and Avocado Tataki

Grade #1 Ahi rolled in six spices seared rare
with Avocado and served with a ponzu sauce

House Smoked Trout

Our famous slow smoked trout served with a dill aioli, capers and diced red onions

Mussels and Manila Clams

Prince Edward Island black mussels paired with Manila Clams sautéed with shallot,
mixed herbs and white wine

Orecchiette Au Gratin

Petite bell shaped pasta in a rich four cheese sauce with apple wood smoked bacon

Shrimp Cocktail

Shrimp poached and chilled,
Served on a bed of julienne greens with a spicy tangy classic cocktail sauce

~ Soup ~

Soup du Jour and Lentil

~ Salads ~

Roasted White Corn and Tomato Salad

*Our House Signature Salad: Fresh Sweet Corn Mesquite Charbroiled cut off the
cob, fresh tomatoes, shaved red onion tossed with a chive oil*

Warm Spinach Salad

*Tender Baby spinach leaves tossed in a warm
bacon dressing drizzled with a touch of X.O. Cognac*

Hearts of Romaine

Hearts of Romaine with roasted walnuts and crumbled
Point Reyes Blue Cheese paired with quartered tomatoes

Mixed Organic Baby Greens

Fresh Baby Greens and wedges of fresh Roma tomatoes
Tossed in Cabernet vinaigrette dressing then topped with walnuts

Caesar

Crisp Romaine lettuce tossed in a traditional Caesar dressing
with garlic croutons and Parmesan cheese

Tomato, Cucumbers and Sweet Red Onion

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~ Entrees ~

Prime Top Sirloin Steak

Tender Top Sirloin steak grilled on our mesquite grill with your selection of sauce

Prime Hanger Steak

Tender Hanger steak grilled on our mesquite grill with your selection of sauce

Venison Two Bone Chops

Farm Raised Venison oven roasted then finished in a Blackberry Syrah sauce

Prime BONE-IN Rib Eye Steak

Our House Specialty 22 TO 23 oz. BONE-IN Rib Eye Steak

Grilled over our open fire mesquite grill

No Bone Thinner Cut 16 oz. Rib Eye Available

New York Steak

New York Steak grilled over our Mesquite Grill with your selection of sauce

Filet Mignon

Filet Mignon grilled over our mesquite grill, finished with you choice of sauce

Sauce Selections: Chirmol, Country Dijon, Wild Mushroom Bordelaise, Béarnaise, Hollandaise, Cabernet Demi, Roasted Garlic and Olive Oil

Bone-In Smoked Pork Chop

Bone-In thick hand cut Smoked Pork Chop oven roasted finished in a Cabernet red currant demi-glace

Roasted Lamb Chops

California Rack of Lamb grilled oven roasted in a pool of thyme garlic demi-glace

Mesquite Chicken

Chicken Breast grilled over an open fire then finished with a chardonnay leek reduction

Six Spice Ahi Tuna

Ahi Tuna dusted with a signature six spice blend Seared medium rare finished with a Cajun beurre blanc

Salmon

Fresh Wild Salmon poached then finished with a classic béarnaise

Scampi

Shrimp sautéed in a three citrus chive Sauvignon Blanc sauce

Lobster Tail

10 oz. Australian Cold Water Tail oven roasted

Surf and Turf

Lobster tail oven roasted and paired with a **8 oz.** filet mignon

All Items Above include fresh Seasonal Vegetables and your choice of Potato Selections: Sweet Potato Fries, Baked, Roasted Baby Reds, Twice Baked, French Fries, Mashed Potato

We will be delighted to prepare any special request - please inquire

****A nominal split charge of \$4.50 is applied for any entree****