

# 🌀 Dinner Menu 🌀

## ~ Appetizers ~

### ***Pernod Scampi* \$11.95**

*Large Gulf Prawns sautéed with Pernod, basil, garlic, diced tomatoes and Chardonnay*

### **Mushroom Selection of the Day \$A.Q.**

The chef's daily creation of fresh wild mushrooms

### **Artichoke Hearts \$8.95**

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

### **Mesquite Fired Scallions Dip \$7.95**

Green scallions painted with extra virgin olive oil and Meyer lemon the fire roasted

### **Six Spice Ahi and Avocado Tataki \$12.95**

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

### **Mussels and Manila Clams \$12.95**

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

### **House Smoked Trout \$9.95**

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

### **Orecchiette Au Gratin \$8.95**

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

### **Shrimp Cocktail \$11.95**

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

## ~ Soup ~

### **Soup du Jour \$4.95**

**Lentil \$5.95**

## ~ Salads ~

### **Horseradish Top Sirloin Salad \$14.95**

*Our House Signature Salad: Mesquite grilled Top Sirloin sliced, Point Reyes Blue Cheese, quartered tomatoes and red onions, over mixed greens with a creamy horseradish dressing*

### **Tomato, Cucumbers and Sweet Red Onion \$8.50**

### **Hearts of Romaine \$8.95**

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

### **Mixed Organic Baby Greens \$6.95**

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

### **Caesar \$7.95**

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

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## ~ Entrees ~

### **Top Sirloin \$18.95**

Top Sirloin steak grilled on our open fire mesquite grill then paired with seasonal vegetables and your selection of Potato Creation

### **Bavette Steak \$23.95**

Hanger steak mesquite grilled then paired with seasonal vegetables and your selection of Potato Creation

### **Rib Eye Steak \$32.95**

*Our House Specialty 16 o.z. Rib Eye Steak grilled over our open fire mesquite grill and accompanied by market fresh vegetables and your selection of Potato Creation*

### **New York Steak \$27.95**

New York Steak grilled over our Mesquite Grill accompanied with your selection of Potato Creation and the chef's selection of fresh vegetables

### **Filet Mignon \$28.95**

Filet Mignon grilled over our mesquite grill, finished with your selection of sauce and Potato Creation, accompanied by the chef's selection of fresh vegetables

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

### **Bone-In Smoked Pork Chop \$20.95**

Bone-In thick hand cut Smoked Pork Chop oven roasted finished in a Cabernet red currant demi-glace then paired with seasonal vegetables and your selection of Potato Creation

### **Roasted Lamb Rack \$28.95**

Colorado Rack of Lamb grilled on our mesquite grill in a pool of a thyme garlic demi-glace and served with the chef's fresh vegetable selection and your selection of Potato Creation

### **Mesquite Chicken Breast \$16.95**

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

### **Six Spice Ahi Tuna \$23.95**

Ahi Tuna dusted with a signature six spice blend, seared medium rare and finished with a Cajun beurre blanc

### **Swordfish \$23.95**

Swordfish grilled over our mesquite grill served with a lime shallot butter sauce

### **Salmon \$20.95**

Fresh Wild Salmon poached and finished with a classic Béarnaise sauce

### **Gulf Prawns \$24.95**

Gulf Prawns sautéed in a three citrus chive Sauvignon Blanc sauce

### **Lobster Tail \$A.Q.**

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

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

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