

# 🌀 Dinner Menu 🌀

## ~ Appetizers ~

### **Pernod Scampi \$12.95**

*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 \$9.95**

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

### **Mesquite Charbroiled Goat Cheese Tomatoes \$10.95**

Fresh Roma tomatoes mesquite charbroiled with goat cheese

### **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 \$14.95**

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

### **House Smoked Trout \$11.95**

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

### **Orecchiette Au Gratin \$9.95**

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

### **Shrimp Cocktail \$12.95**

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

## ~ Soup ~

### **Soup du Jour \$5.95**

### **Lentil \$6.95**

## ~ Salads ~

### **Spinach Salad \$10.95**

*Our House Signature Salad: Tender Baby spinach leaves tossed in a warm bacon dressing drizzled with a touch of X.O. Cognac*

### **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 \$7.95**

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

### **Caesar \$8.95**

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

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## ~ Entrees ~

### **Prime Hanger Steak \$20.95**

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

### **Prime Top Sirloin Steak \$22.95**

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

### **Venison Two Bone Chops \$34.95**

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

### **Prime Rib Eye Steak \$34.95**

*Our House Specialty 16 o.z. Rib Eye Steak grilled over our open fire mesquite grill*

### **New York Steak \$28.95**

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

### **Filet Mignon \$29.95**

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 \$22.95**

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

### **Roasted Lamb Sirloin \$27.95**

California Pure Lamb Sirloin grilled on our mesquite grill in a pool of a thyme garlic demi-glace

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

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

### **Six Spice Ahi Tuna \$25.95**

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

### **Salmon \$22.95**

Fresh Wild Salmon poached then finished with a classic béarnaise

### **Prawns \$26.95**

Prawns sautéed in a three citrus chive Sauvignon Blanc sauce

### **Lobster Tail \$52.95**

10 o.z. Australian Cold Water Tail oven roasted

### **Surf and Turf \$74.95**

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

**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\*\***