



Appetizers

Sashimi of Yellow Fin Tuna on Ginger Cucumber Salad, Hass Avocado and Spicy Soy Vinaigrette 17.90

Pan Seared Diver Scallops on Sticky Rice, Pickled Ginger and Spicy Mango Vinaigrette 14.75

Mexican White Prawn Cocktail with Cocktail Sauce and Garlic Crostino 16.90

Crab and Lobster Cake on Fire Roasted Tomato- Peppers Relish, Pea Sprouts and Lemon Vinaigrette 15.75

Fresh Milk Mozzarella Salad "Caprese Style" on Vine Ripened Tomato, Onion Marmalade, Green Olives, Sundried Tomatoes, Basil and Aged Balsamic 14.75

Tartare of Sashimi Grade Yellow Fin Tuna with Cucumber, Scallions and Chili Vinaigrette 15.75

Thinly Sliced Bresaola with Shaved Grana Parmesan, Baby Arugula and Lemon 14.75

Salads and Soups

Organic Baby Mixed Greens with Macadamia, Pecans, Almonds, Stilton Blue Cheese and House Vinaigrette 10.25

Caesar Salad with Parmesan Cheese and Garlic Croutons small 9.25 / large 12.25

Confit of Muscovy Duck Leg Salad with Arugula, Strawberries, Pecan, Goat Cheese, Balsamic Vinaigrette 15.50

Green Papaya and Lobster Salad with Tomatoes, Cilantro, Peanuts and Spicy Lime Soy Vinaigrette 15.25

Baby Artichokes, Watercress and Hearts of Palm Salad with California Hass Avocado, Cherry Tomatoes, Walnuts and Whole Grain Mustard Dressing 14.50

Baby Spinach Salad with Cluster Tomato, Roasted Pinenuts, Cranberries, P'tit Basque Cheese and Aged Balsamic Vinaigrette 11.75

Sweet Garlic Soup with Chives, Whipped Cream and Croutons 8.75

Soup of the Day 8.75

Gazpacho with California Hass Avocado and Cucumber Relish 10.50

Seafood Salads

White Shrimp Salad with Arugula, Tomatoes, Shiitake Mushroom, Onion and Spicy Hoisin Vinaigrette 21.00

Salad Niçoise with Seared Rare Ahi Tuna and Cucumbers 18.90

From the Baker's Oven

Pizza with Pesto Sauce, Baby Artichokes, Roasted Tomatoes, Kalamata Olives, Red Onions 15.75

Pizza with Grilled Shrimp, Sweet White Corn, Roasted Pepper, Bacon and Cilantro 17.25

Pastas and Rice

Japanese Pumpkin Ravioli

with Sage Brown Butter Sauce, Parmesan Cheese and Cranberry Compote 17.75

Fusilli à la Primavera

with Asparagus, Sunburst Squash, Roasted Peppers, English Peas, Basil, Little Cream and Feta Cheese 15.90

Fettuccine

with Marinated Filet Mignon, Shiitake Mushrooms, Fennel, Red Onion and Tarragon Mushroom Sauce 20.50

Linguine

with Spicy North Pacific Clams Sautéed in White Wine, Shaved Garlic, Parsley and Tomato Sauce 18.90

Risotto

with Sweet White Corn, Pancetta Wrapped Mexican White Prawns and White Balsamic Vinaigrette 21.00

Spaghetti

with Free Raised Veal Bolognese, Roasted Tomatoes, Sage and Parmesan Cheese 18.90

American Kobe Beef and Black Truffle Ravioli

on Wilted Spinach, Exotic Mushrooms and Parmesan Cheese Cream Sauce 19.90

Penne

with Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil and Cream Sauce 17.75



Main Course

Seared Rare Sesame Seed Crusted Yellow Fin Tuna

with Asian Style Vegetables, Shiitake Mushrooms, Wasabi and Spicy Soy-Ginger Vinaigrette 27.75

Spicy Soy Glazed Atlantic Salmon

on Thyme Garlic Roasted Potatoes, Wilted Spinach, Baby Broccoli and Lemon Caper Beurre Blanc 26.75

Grilled Pacific Swordfish

on Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 28.75

Pan Seared Blackened Mahi Mahi

on Sweet White Corn, Leeks, Onions, Asparagus, Shiitake Mushrooms and Lemon Caper Butter Sauce 24.75

Baked Chilean Sea Bass

on Exotic Mushroom Risotto, Asparagus, Truffle Essence, and Concord Grape Demi-Glace Reduction 32.00

Grilled Quail and Hudson Valley Foie Gras

with Dirty Quinoa, Sour Cherries, English Peas, Pearl Onions, Baby Carrots and Red Wine Reduction 24.75

The Shrimp Paella

with Mexican White Prawns, Chorizo de Bilbao, Haricots Verts, Carrots, Onions and Harissa Vinaigrette 31.50

Grilled Medallions of Venison Loin

with White Port Poached Pear, Wilted Spinach, Shiitake Mushroom, Spaetzle and Balsamic Reduction 29.75

Marinated Pan Seared N.Z. Rack of Lamb

with Garlic Mashed Potatoes, Haricots Verts, Baby Carrots and Port Wine Reduction Small 24.50/ 32.00

Peppered Prime Corn Fed Angus Culotte Steak

on Wheat Berries Shiitake Mushroom Risotto, Asparagus Tips and Red Wine Reduction 27.25

16oz Grilled Prime Corn Fed Bone In N.Y. Steak

on Creamy Sweet White Corn, Sautéed Mixed Mushrooms and Green Pepper Corn Sauce 36.00

10oz Grilled Prime Corn Fed N.Y. Steak

with Haricots Verts, Thyme Garlic Roasted Potatoes, and Spicy Green Peppercorn Sauce 29.00

Grilled Prime Corn Fed Filet Mignon

on Asparagus, Spinach, Garlic Mashed Potatoes, Wine Reduction and Maytag Blue Cheese 6oz 28.50 /8oz 32.00

Roasted Free Range All Natural Mary's Chicken

On Sun-Dried Tomato Soft Polenta, Wilted Spinach, Baby Summer Squash and Lemon Beurre Blanc 20.75

Nightly Prix Fixe Menus

Caesar Salad

with Parmesan Cheese and Garlic Croutons

or

Soup of the Day

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Pan Seared Blackened Mahi Mahi

on Sweet White Corn, Asparagus, Shiitake Mushrooms
and Lemon Caper Butter Sauce

or

Grilled Prime Filet Mignon 6oz

on Asparagus, Spinach, Garlic Mashed Potatoes, Wine
Reduction and Maytag Blue Cheese

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Pumpkin Cheese Cake

with Ginger Snaps Cookie Crust and Spice Eggnogg

\$39.75

Caesar Salad

with Parmesan Cheese and Garlic Croutons

or

Soup of the Day

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Roasted Free Range All Natural Mary's Chicken

On Sun-Dried Tomato Soft Polenta, Wilted Spinach,
Baby Summer Squash and Lemon Beurre Blanc

or

Peppered Prime Corn Fed Flat Iron Steak

on Wilted Spinach, Onion Marmalade, Potato Gratin,
Asparagus Tips and Red Wine Reduction

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Pumpkin Cheese Cake

with Ginger Snaps Cookie Crust and Spice Eggnogg

\$32.00