



Appetizers

Sashimi of Yellow Fin Tuna

on Ginger Cucumber Salad, California Hass Avocado and Spicy Soy Vinaigrette 16.90

Crab and Lobster Cake

on Fire Roasted Tomato, Peppers Relish, Pea Sprouts and Lemon Vinaigrette 14.75

Tartare of Sashimi Grade Yellow Fin Tuna

with Cucumber, Scallions, Avocado Mousse and Chili Vinaigrette 14.75

Mexican White Prawn Cocktail

with Cocktail Sauce and Garlic Crostino 15.90

Thinly Sliced Bresaola

with Shaved Grana Parmesan, Baby Arugula and Lemon 13.75

Seared Diver Scallops

on Sticky Rice, Pickle Ginger and Spicy Mango Salsa 13.75

Salads & Soups

Fresh Milk Mozzarella Salad "Caprese Style" on Vine Ripened Tomato, Onion Marmalade, Green Olives, Sundried Tomatoes, Basil and Aged Balsamic 13.75

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

Green Papaya and Lobster Salad with Tomatoes, Cilantro, Peanuts and Spicy Lime Soy Vinaigrette 14.25

Baby Spinach Salad with Cluster Tomato, Roasted Pinenuts, Cranberries, P'tit Basque Cheese and Aged Balsamic Vinaigrette 10.75

Confit of Duck Leg Salad with Baby Arugula, Strawberries, Caramelized Pecan and Balsamic Vinaigrette 14.50

Chicken Scallopini Salad with Heart of Romaine, Caesar Dressing and Parmesan Cheese 15.90

Organic Baby Mixed Greens with Macadamia, Almonds, Pecans, Stilton Blue Cheese and House Vinaigrette 9.75

Caesar Salad with Parmesan Cheese and Garlic Croutons small 8.75 / large 10.90

California Chicken Salad with Spicy Sesame Soy Vinaigrette 14.75

Sweet Garlic Soup with Chives, Whipped Cream and Croutons 8.25

Soup of the Day 8.25

Gazpacho with California Hass Avocado and Cucumber Relish 9.50

Seafood Salads

Mexican White Shrimp Salad with Baby Arugula, Tomatoes, Shiitake, Onion and Spicy Hoisin Vinaigrette 19.90

Soy Glazed Atlantic Salmon Salad on Cucumber Salad, Mix Greens, Tomatoes, Almonds and Vinaigrette 17.75

Salad Niçoise with Seared Rare Ahi Tuna and Cucumber 17.90

Pastas and Rice

Japanese Pumpkin Ravioli

with Sage Brown Butter Sauce, Parmesan Cheese and Cranberry Compote 16.75

Fusilli à la Primavera

with Asparagus, Sunburst Squash, Roasted Peppers, English Peas, Basil, Little Cream and Feta Cheese 14.90

Fettuccine

with Marinated Filet Mignon, Shiitake Mushrooms, Fennel, Red Onion and Tarragon Mushroom Sauce 19.90

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 17.90

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 Little Cream 17.25



Pizzas and Sandwiches

Pizza

with Grilled White Mexican Prawns, Roasted Sweet White Corn, Peppers, Cilantro and Bacon 16.75

Pizza

with Pesto Sauce, Artichokes, Roasted Tomatoes, Kalamata Olives, Red Onions and Mozzarella Cheese 14.75

Prime Corn Fed N.Y. Steak Sandwich

with Spicy Sun-Dried Tomato Basil Aioli, Arugula, Tomatoes, Roasted Red Onions and Provolone Cheese 17.75

7oz Prime Meyer Corn Fed All Natural Hamburger

with Herbs Shoestring Fries, Cheddar Cheese. Apple Wood Smoked Bacon and Grilled Onions 11.50

Lobster and Crab Meat Burger

with Black Truffle Cheese, Boston Butter Lettuce, Tomatoes, Remoulade and Potato Chips 14.75

Grilled Chicken Scallopini Sandwich

with Lemon Caper Aioli, Baby Arugula, Tomatoes, Prosciutto di Parma, and Fontina Cheese 15.75

Seared Rare Ahi Tuna Sandwich

with Bibb Lettuce, Cucumber, Red Onions, Olives, Roasted Pepper and Chili Vinaigrette 16.75

Main Course

Baked Chilean Sea Bass

on Exotic Mushroom Risotto, Asparagus, Truffle Essence, and Concord Grape Demi-Glace Reduction 29.90

Grilled Pacific Swordfish

on Lemon Risotto, Roasted Peppers, Olive Tapenade and White Balsamic Vinaigrette 27.25

Spicy Soy Glazed Atlantic Salmon

on Thyme Garlic Roasted Potatoes, Wilted Spinach, Baby Broccoli and Lemon Caper Beurre Blanc 25.25

Seared Rare Sesame Seed Crusted Ahi Tuna

with Asian Style Vegetables, Shiitake Mushrooms and Spicy Soy-Ginger Vinaigrette 26.75

Pan Seared Blackened Mahi Mahi

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

Pan Seared New Zealand Rack of Lamb

with Garlic Potato Puree, Haricots Verts, Baby Carrots and Port-Wine Reduction "Half Rack" 19.00

6oz Prime Corn Fed Filet Mignon

on Sautéed Asparagus, Spinach, Garlic Mashed Potatoes, Red Wine Reduction and Maytag Blue Cheese 27.50

10oz Peppered Prime Corn Fed Angus Beef Culotte Steak

on Onions Marmalade, Wilted Spinach, Garlic Herb Shoestring Fries and Cabernet Reduction 25.25

8oz Peppered Prime Corn Fed Flat Iron Steak

on Wilted Spinach, Onion Marmalade, Potato au Gratin, Asparagus Tips and Red Wine Reduction 23.25

8oz Prime Corn Fed N.Y. Steak

with Haricots Verts, Thyme Garlic Roasted Potatoes, and Spicy Green Peppercorn Sauce 26.75

Marinated Prime Meyer All Natural Skirt Steak Salad

with Baby Arugula, Shiitake Mushrooms, Roasted Red Onion, Tomatoes and Aged Balsamic Vinaigrette 21.00

Roasted Mary's All Natural Free Range Chicken

On Sun-Dried Tomato Soft Polenta, Wilted Spinach, Baby Summer Squash and Lemon Beurre Blanc 18.90



Prix-Fixe Menu:

Choice of:
Caesar Salad, Garden Salad,
Sweet Garlic Soup or Soup of the Day

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Choice of:
California Chicken Salad, Baby Spinach Salad
Green Papaya and Lobster Salad,
Seared Diver Scallops,
Crab and Lobster Cake, Kobe Beef Ravioli
Pizzas, Fettuccine, Spaghetti,
Fusilli à la Primavera or Penne

\$21.00

Caesar Salad
with Parmesan Cheese and Garlic Croutons

or

Organic Baby Mixed Greens
with Goat Cheese Crostino & House Vinaigrette

or

Soup of the Day

□

4oz Grilled Prime Corn Fed Petite Filet Mignon
on Spinach, Garlic Mashed Potatoes, Haricots
Verts and Red Wine Reduction

\$21.90