



## Starters, Soup and Salads

Half Dozen Seasonal Oysters 12.25

Served on the Half Shell with Cocktail Sauce and Lemon

Tartare of Tuna 13.25

Lightly Spiced with Soy, Chili, Ginger and Avocado

Tiger Prawn and Fresh Heart of Palm "Martini" 13.25

With Wasabi Ginger Dressing and Cocktail Tomatoes

"Black Label" Parma Prosciutto and Melon 12.75

With Arugula and Balsamic Reduction

Cast Iron Seared Foie Gras and Butterflied Quail 15.75

On Scallion Pancake, Asian "BBQ" Glaze

Griddle Crab Cake 12.75

With Marinated Roasted Red and Yellow Pepper, Chipotle Aioli

Thinly Sliced Smoked Scottish Salmon and Warm Blini 13.25

With Lemon Aioli, Capers, Bermuda Onion and Dill

Soup of the Day 8.75

Recited Daily

Roasted Red Beets and Goat Cheese Bruschetta 11.75

With Toasted Walnuts and Balsamic Reduction

Simple Green Salad 9.75

With Roquefort Blue Cheese, Pear and Toasted Pine Nuts

Chopped Heart of Romaine Salad 8.75

With Parmesan Dressing and Focaccia Croutons

Mediterranean Field Greens Salad with Tomato, Peppers, Cucumber, and Black Olives

With Seared Rare Tuna 13.75

With Steamed and Chilled Tiger Prawns 13.75

Greek Style with Feta Cheese 12.75

## Main Course

Wild Mushroom Crusted Oven Roasted Alaskan Halibut 28.75  
On Potato Puree and Asparagus Spears, Riesling Sauce

Grilled Hawaiian Prime Back-loin Swordfish Steak 29.75  
Wilted Spinach, White Balsamic Warm Tomato Vinaigrette, Baby Artichoke

Soy Glazed Filet of Wild Alaskan King Salmon 29.75  
On Asian Vegetables in Citrus Ginger Vinaigrette

Sauteed Tiger Prawns 26.75  
On Sweet Corn and Spanish Saffron Risotto with Chorizo "Bilbao" and Parmesan

Penne Pasta with Sauteed Hot Italian Sausage 19.75  
With Sweet Peppers, Tomato and Basil, Reggiano Parmesan

Rack of Lamb 31.75  
On Mashed Potatoes and Young Green Beans, Grain Mustard Sauce

Grilled Filet Mignon 31.75  
With Madagascan Pepper Sauce, Potato Trio and Vegetables

Venison Loin Medallions 29.75  
California Nectarine, Potato Gnocchi and Spiced Red Wine Reduction

Prime Certified Angus Beef N. Y. Steak with Balsamic Onion Confit 31.75  
With Arugula Salad and Herbed Shoestring Fries

Chicken "Cordon Bleu" with Cave Aged Swiss Cheese and Black Forest Ham 19.75  
Or Simply Roasted Chicken Breast 19.75  
On Wilted Spinach, Lemon Sauce, Soft Polenta

Slow Roasted Pork Rib-eye 27.75  
With Exotic Mushrooms "Nueske" Apple Wood Smoked Bacon Sauce, Spaetzle Dumplings

## Four Course Menu 49.75

Compressed Maine Lobster Salad  
Lemon Aioli, Cucumber, Crushed Avocado, Petit Greens  
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Grilled Hawaiian Swordfish Medallion  
Baby Artichoke, Roasted Pepper and White Balsamic Vinaigrette  
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Grilled Prime Culotte Steak and Shiitake Mushroom  
On Yukon Gold Potato, Spring Onion, Red Wine Reduction  
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Warm Chocolate Souffle Cake with Hazelnut Ice Cream