

APPETIZERS

Corn Encrusted Baked Goat Cheese

vine ripened tomato and balsamic herb vinaigrette 11.

Creamed Spinach & Artichoke Dip

served with corn planks 11.

Hand-Battered Calamari

served with roasted tomato marinara 11.

Seared Ahi Tuna

ponzu sauce, wasabi and pickled ginger 12.

Shrimp Cocktail

served with spicy cocktail sauce 12.

Spiced Pork Tenders Satay

served with peanut sauce and pickled vegetables 12.

To Share

creamed spinach and artichoke dip, spiced pork tenders satay and hand-battered calamari 24.

SOUPS & SALADS

French Onion Soup 7.

Lobster Bisque 8.

Signature Salad

baby spinach, roasted pinenuts, raspberries, Bermuda onions, Manchego cheese and champagne vinaigrette 8.

Wedge Salad

iceberg, grilled asparagus, Asian pear, blue cheese, bacon and cilantro ranch dressing 8.

ACCOMPANIMENTS

Seasonal Garden Fresh Vegetables 6.

Herb & Garlic Mashed Potatoes 6.

Brown Rice 5.

Loaded Baked Potato 6.

Sautéed Mushrooms 7.

Steakhouse Fries 5.

ENTREES

8oz Filet Mignon 32.

12oz Prime Rib 26.

12oz NY Strip 28.

14oz Ribeye 30.

Ahi Tuna Steak

served rare with ponzu sauce 27.

Chilean Sea Bass

miso broth, pearl couscous and julienne vegetables 32.

Lobster Ravioli

in lobster cream and drizzled with basil oil 26.

Ratatouille en Croute

served with a red pepper and cilantro coulis 19.

Steakhouse Chicken Breast

double chicken breast, baby greens with green pea risotto 24.

Salmon

grilled with lemon dill and warm papaya shrimp relish 28.

SWEET TEMPTATIONS

Bread Pudding

served with a pecan bourbon sauce 8.

Chocolate Bomb 8.

Crème Brûlée 8.

Dryer's Ice Cream

served with a warm chocolate brownie 7.

Fresh Fruit & Berries 7.