

# DINNER MENU

## APPETIZERS

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**\*SHRIMP COCKTAIL**

- Jumbo Shrimp, Cocktail Sauce

**\*BEER BATTERED FRIED CALAMARI**

- Cherry Peppers, Spanish Almond Romesco Sauce

**Gf \*CRUNCHY SHRIMP**

- Rice Paper Wrapped, Sweet Chile Sauce

**ALMOND ENCRUSTED BRIE**

- Toasted Almonds, Brie Cheese, Crostinis, Chipotle Oil, Pomegranate Gastrique

**Gf \*BLOOD ORANGE LOBSTER CEVICHE**

- Lobster, Tomato, Cucumber, Red Onion, Jalapeno, Avocado, Blue Corn Tostadas

**GREEN CHILE WONTONS**

- Sweet Chile Sauce

## SOUP & SALAD

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**Gf MAPLE SHERRY**

- Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette  
\*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10

**Gf \*CHOPPED ICEBERG**

- Bleu Cheese Crumbles, Bacon, Grape Tomatoes, Red Onions, Bleu Cheese Dressing  
\*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10

**CAESAR**

- Romaine, Parmesan, Croutons, Caesar Dressing- Anchovy upon request  
\*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10

**Gf WINTER SALAD**

- Candied Almonds, Dried Cherries, Feta Cheese, Pomegranate Vinaigrette  
\*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10

**\*GREEN CHILE STEW BOWL**

- Served with a Flour Tortilla

**\*SOUP DU JOUR**

- Ask your server about today's soup

## PASTA

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Pastas start with our house salad. Upgrade to small specialty salad or cup of soup for ~ \$4

**\*PASTA DIABLO**

- Chipotle Cream Sauce, Green Chile, Tomatoes, Onions, Penne Pasta  
ADD CHICKEN 4 ADD SHRIMP 6

**\*SHRIMP SCAMPI**

- Garlic Wine Butter Sauce, Shrimp, Shaved Parmesan, Linguine

**\*NEW ORLEANS PASTA**

- Cajun Shrimp, Andouille Sausage, Onions, Green Peppers, Tomatoes, Penne Pasta

**Gf** Gluten Free Pasta Available Upon Request

# DINNER MENU

## MAIN COURSE

Each starts with our house salad. Upgrade to small specialty salad or cup of soup ~ \$4

**\*MISO MARINATED CHILEAN SEA BASS**

- Seared, Sriracha, Teriyaki
- JASMINE RICE + BROCCOLINI

**Gf \*ROMESCO SALMON**

- Scottish Salmon, Spanish Almond Romesco Sauce
- JASMINE RICE + SQUASH

**\*PANKO-BREADED CHICKEN BREAST**

- Red Bird Farms Organic Chicken, Mushroom Madeira Sauce
- ROASTED RED POTATOES + BROCCOLINI

**Gf \*GRILLED CHICKEN**

- Grilled Red Bird Farms Organic Chicken, Homemade Whole Grain Honey Mustard
- ROASTED RED POTATOES & BROCCOLINI

**Gf \*BEEF TIPS**

- Pan Seared Tenderloin, Mushrooms, Onions, Cabernet Demi Glace
- MASHED POTATOES + ASPARAGUS

**Gf \*FLAT IRON**

- 8 oz. USDA Prime, Chimichurri
- MASHED POTATOES + ASPARAGUS

**Gf \*BONE-IN PORK CHOP**

- Grilled Pork Chop, Peppercorn Char, Dark Cherry Demi Glace
- ROASTED RED POTATOES + GRILLED ASPARAGUS

**\*BONE-IN RIBEYE AU POIVRE**

- 28 oz. Grilled Ribeye, Smoked Butter
- MASHED POTATOES & ASPARAGUS

**Gf \*CENTER CUT FILET MIGNON**

- 8 oz. USDA Prime Tenderloin, Truffle Butter
- MASHED POTATOES + ASPARAGUS

**\*RUBY RED TROUT**

- Pecan, Panko & Bacon Encrusted, Maple Butter
- ROASTED RED POTATOES + BROCCOLINI

\*CONSUMING RAW OF UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

.. WE FEATURE AN ALWAYS CHANGING DESSERT MENU. ASK ..  
YOUR SERVER ABOUT AVAILABILITY.