

DINNER MENU

APPETIZERS

***SHRIMP COCKTAIL**

- Jumbo Shrimp, Cocktail Sauce

***BEER BATTERED FRIED CALAMARI**

- Cherry Peppers, Spanish Almond Romesco Sauce

 *CRUNCHY SHRIMP

- Rice Paper Wrapped, Sweet Chile Sauce

ENCRUSTED BRIE

- Pecan, Pinon, Brie Cheese, Crostinis, Chipotle Oil, Prickly Pear Gastrique

 *BLOOD ORANGE LOBSTER CEVICHE

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

GREEN CHILE WONTONS

- Sweet Chile Sauce

DUCK DRUMMETTES

- Breaded and Tossed in Hot Honey

SOUP & SALAD

 MAPLE SHERRY

- Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette

*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10

 *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

***GREEN CHILE STEW BOWL**

- Served with a Flour Tortilla

PASTA

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

 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

 *SCOTTISH SALMON

- Scottish Salmon, Jicama Cabbage Slaw, Lime Vinaigrette
AROMATIC COCONUT BASMATI RICE + ROASTED CORN & SQUASH

***PANKO-BREADED CHICKEN BREAST**

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

 *BEEF TIPS

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

***DRY PACK SEA SCALLOPS**

- Seared Scallops, Meyer Lemon & Thyme Brown Butter
YUKON GOLD POTATOES & BROCCOLINI
ASK YOUR SERVER ABOUT AVAILABILITY

 *FLAT IRON

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

***BONE-IN RIBEYE**

- 28 oz. Grilled Ribeye, Pink Peppercorn Au Poivre Sauce
MASHED POTATOES & ASPARAGUS

 *CENTER CUT FILET MIGNON

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

*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.