

## APPETIZERS

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| *SHRIMP COCKTAIL                                                              | 18 |
| • Jumbo Shrimp, Cocktail Sauce                                                |    |
| *BEER BATTERED FRIED CALAMARI                                                 | 18 |
| • Cherry Peppers, Spanish Almond Romesco Sauce                                |    |
| <b>Gf</b> *CRUNCHY SHRIMP                                                     | 15 |
| • Rice Paper Wrapped, Sweet Chile Sauce                                       |    |
| ENCRUSTED BRIE                                                                | 18 |
| • Pecan & Pinon Encrusted, Crostinis, Chipotle Oil, Prickly Pear Gastrique    |    |
| DUCK DRUMMETTES                                                               | 19 |
| • Breaded and Tossed in Hot Honey                                             |    |
| <b>Gf</b> *BLOOD ORANGE LOBSTER CEVICHE                                       | 19 |
| • Lobster, Tomato, Cucumber, Red Onion, Jalapeno, Avocado, Blue Corn Tostadas |    |
| GREEN CHILE WONTONS                                                           | 17 |
| • Sweet Chile Sauce                                                           |    |

## SOUP & SALAD

|                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Gf</b> MAPLE SHERRY                                                                                                                 | 15 |
| • Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette<br>*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10                    |    |
| <b>Gf</b> *CHOPPED ICEBERG                                                                                                             | 15 |
| • Bleu Cheese Crumbles, Bacon, Grape Tomatoes, Red Onions, Bleu Cheese Dressing<br>*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10 |    |
| CAESAR                                                                                                                                 | 13 |
| • Romaine, Parmesan, Croutons, Caesar Dressing- Anchovy upon request<br>*ADD CHICKEN 4- ADD SHRIMP 6- ADD GRILLED SALMON 10            |    |
| *GREEN CHILE STEW BOWL                                                                                                                 | 11 |
| • Served with a Flour Tortilla                                                                                                         |    |

## PASTA

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

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| *PASTA DIABLO                                                                                    | 24 |
| • Chipotle Cream Sauce, Green Chile, Tomatoes, Onions, Penne Pasta<br>ADD CHICKEN 4 ADD SHRIMP 6 |    |
| *NEW ORLEANS PASTA                                                                               | 28 |
| • Cajun Shrimp, Andouille Sausage, Onions, Green Peppers, Tomatoes, Penne Pasta                  |    |
| *SHRIMP SCAMPI                                                                                   | 27 |
| • Garlic Wine Butter Sauce, Shrimp, Shaved Parmesan, Linguine                                    |    |

**Gf** Gluten Free Pasta Available Upon Request

# MAIN COURSE

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

**\*MISO MARINATED CHILEAN SEA BASS** 46

• Seared Chilean Seabass, Sriracha, Teriyaki  
JASMINE RICE + BROCCOLINI

**Gf \*DRY PACK SEA SCALLOPS** 54

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

**Gf \*SCOTTISH SALMON** 35

• Grilled Scottish Salmon, Cucumber, Pear, & Honey Salad  
AROMATIC BASMATI RICE + ROASTED CORN & SQUASH

**ENCRUSTED WALLEYE** 34

• Walleye, Pinon Nut Encrusted, Dill & Caper Crema  
AROMATIC BASMATI RICE + BROCCOLINI

**\*PANKO-BREADED CHICKEN BREAST** 35

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

**Gf \*BONE-IN RIBEYE** 61

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

**Gf \*BEEF TIPS** 39

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

**Gf \*CENTER CUT FILET MIGNON** 51

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

**Gf \*FLAT IRON** 38

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

... We feature an always changing dessert menu. Ask your server about availability. ...

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