

Starters

Soup Du Jour

Sweet Corn & Crab or Cream of Wild Mushroom

Italian Seasoned Half-Moon Fried Mozzarella

served w/ Marinara

Truffle Fries 13

w/ roasted garlic lemon aioli

Escargot & Wild Mushrooms 13

w/ tarragon garlic cream over crustini bread

Crab Soft Pretzel 10

w/ melted cheese

Scallops Wrapped w/ Bacon 13

sweet bbq sauce

Vegetarian Selection

Assorted Bell Peppers 21

filled w/ wild rice, black beans, roasted corn, carrot & spinach. Served over a zesty tomato sauce & topped w/ cheddar, scallions, cilantro & a guacamole salsa drizzle.

Cauliflower & Spicy Mandarin Chickpea Curry 21

w/ spinach, tomatoes, sweet potato, yellow & orange bell pepper, carrots & scallions. Served w/ a coconut red curry sauce over Jasmine rice.

Entrées

Filet Mignon over Bacon-chive Mashed Potatoes 38

w/ a red wine demi-glaze. Topped w/ blue cheese sauce. (gf)

Tequila Shrimp Fettuccine 25

Our creamy jalapeno lime sauce w/ spinach, onion, bell peppers and cilantro.

Mahi Mahi w/ Blood Orange Mango Salsa 24

over coconut rice

Broiled Scallops over Wild Mushroom Risotto 36

w/parmesan cream & white truffle oil

Asian Salmon w/ Wild Mushrooms 26

topped w/ hoisin-teriyaki, over coconut jasmine rice w/ a saki cream sauce

14oz Ribeye (gf) 38

w/sautéed onions, slow roasted tomatoes, bacon & Jack Daniels Bbq

Chicken Scaloppini 22

wild mushrooms, fire roasted tomatoes, bacon w/ lemon cream sauce served over angel-hair

Prime Rib (gf) 14oz cut 35

Seasonal Dressings;

Mandarin Orange Miso Dressing, Lemon Poppyseed, Strawberry
Pink Champagne or Blueberry Balsamic

If at all possible, we would greatly appreciate if you could tip in cash. Thank you.