

STARTERS

Sopa del Dia 9

CHEF'S SOUP OF THE DAY

Chicken Tortilla Soup 9

ROASTED CHICKEN WITH BLACK BEANS, SWEET CORN & TOMATO WITH FRIED TORTILLA & QUESO

Caprese & Spring Greens 8

FRESH MOZZARELLA, GRAPE TOMATO, SPRING GREENS, BASIL VINAIGRETTE & BALSAMIC REDUCTION

Chopped Salad (GF) 8

ICE BURG LETTUCE, TOMATO, CUCUMBER, ONION, BLACK BEANS, COTIJA CHEESE & OREGANO VINAIGRETTE

Southwestern Caesar Salad 8

ROMAINE LETTUCE, ROASTED RED PEPPERS, CROUTONS, PARMESAN CHEESE & HOUSE CAESAR DRESSING

Ahi Tuna Tartare 9

RAW AHI TUNA, SCALLION, GINGER, CUCUMBER, CARROT & FRIED WONTON, WASABI AIOLI & SWEET CHILE VINAIGRETTE

Peach & Arugula 9

CRISPY PROSCIUTTO, FRESH PEACHES, MARINATED GOAT CHEESE, ARUGULA, HERB VINAIGRETTE

Shrimp Cocktail (GF) 10

LEMON POACHED SHRIMP & COCKTAIL SAUCE



FOR EVERYONE'S ENJOYMENT
OUR DINING ROOM IS SMOKE-FREE,
CELLPHONE-FREE & LAPTOP-FREE.

(GF) = GLUTEN FREE

* **PLEASE NOTE:** CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ENTRÉES

Papaya Salad and Grilled Shrimp (GF) 27

CHILLED PAPAYA, CARROT, CUCUMBER, ONION, CABBAGE, CILANTRO, BASIL, PEANUTS, CRISPY GARLIC, SHALLOT, GRILLED SHRIMP & SWEET CHILE GLAZE

Steamed Escolar (GF) 28

FIVE OUNCE PORTION OF ESCOLAR, SHITAKE MUSHROOMS, BABY BOK CHOY, CARROTS, ONION, RED PEPPERS, STEAMED RICE & MISO GINGER BROTH (SUBSTITUTE TOFU FOR A VEGETARIAN OPTION)

Grilled Salmon 30

SEVEN OUNCE PORTION OF GRILLED SALMON, BRAISED SPINACH, ONION, ORZO & ROASTED RED PEPPER ROMESCO

Octopus 29

BRAISED-OCTOPUS WITH PICANTE POTATOES, CHORIZO, ROASTED ONION, WINTER GREENS, SUNNY SIDE EGG & CHIMICHURRI

Braised Beef Short Rib (GF) 28

SEVEN-OUNCE BONELESS RIB, MASHED POTATO, ROASTED CARROTS, CELERY & SWEET ONION PAN GRAVY

Pork Marsala 26

SIX-OUNCE PAN FRIED PORK LOIN WITH MASHED POTATO, MUSHROOM MARSALA WITH CARROTS, ONIONS & SPINACH

Ribeye (GF) 32

ELEVEN-OUNCE CHARGRILLED RIBEYE, MASHED POTATO, GRILLED BROCCOLINI & DEMI-GLACE

Petite Filet 33

FIVE-OUNCE GRILLED PETITE FILET WITH FRIED TOMATO, MASHED POTATO, GRILLED BROCCOLINI & GREEN CHILE HOLLANDAISE

Pan-Seared Chicken (GF) 26

YUKON GOLD SMASHED POTATO WITH ROASTED TOMATO, ASPARAGUS, CARROTS & A WHISKEY & WHOLE-GRAIN MUSTARD SAUCE

Elk Sausage & Potato Gnocchi 28

MADEIRA & ROASTED ELK SAUSAGE, ROSEMARY CREAM SAUCE, ROASTED TOMATO & ASPARAGUS WITH POTATO GNOCCHI

Braised Chicken Pot Pie 26

OVEN BRAISED CHICKEN, CARROTS, PEAS, CORN, SAVORY CHICKEN GRAVY & PIE CRUST

Lobster "Mac and Cheese" 28

MAINE LOBSTER, THREE CHEESE DILL CREAM SAUCE, ROASTED ASPARAGUS, PENNE NOODLES, ROMANO BREAD CRUMBS

DESSERTS

Pumpkin Parfait (V,GF) 7

SPICED PUMPKIN, WHIPPED COCONUT CREAM, CANDIED PECANS

Cajeta Sundae 7

VANILLA BEAN GELATO, CAJETA SAUCE AND CRUNCHY SHELL

Crème Brulee 9

VANILLA CRÈME BRULEE, WITH SEASONAL FRUIT AND WHIPPED CREAM(GF)

Fresh Fruit Cup 6

CUT SEASONAL FRUIT AND BERRIES (GF)

Assorted Gelato or Sorbet Scoops 6

CHOICE OF ONE GELATO (1): CHOCOLATE, VANILLA BEAN, STRAWBERRY; **OR CHOICE OF ONE SORBET (1):** RASPBERRY AND LEMON (GF)

Chocolate Truffle Mousse 8

DARK CHOCOLATE MOUSSE TOWER, CHOCOLATE GANACHE, SWEET AMARENA

DESSERTS

CHERRIES, CHOCOLATE CIGARILLOS AND
WHIPPED CREAM

Strawberries and Pound Cake 8

GLAZED STRAWBERRIES, VANILLA POUND
CAKE, VANILLA CUSTARD AND WHIP CREAM

Chocolate Torte 9

FLOURLESS CHOCOLATE TORTE WITH
CHOCOLATE GANACHE, WHIPPED CREAM
ORANGE GLAZE, ALMOND AND ORANGE
TUILES

Salted Caramel Cheesecake 9

GLAZED PEACHES, CARAMEL, WHIPPED
CREAM, CANDIED PECANS (GF)

(gf) = GLUTEN FREE
GLUTEN FREE VERSIONS OF
OTHER MENU ITEMS
AVAILABLE