

Land & Sea Duets

**Chicken Lobster Oscar** (GF)

4 oz. lobster tail, sautéed chicken breast, asparagus, hollandaise, pan-fried or blackened  
\$25  
*Brancott Sauvignon Blanc*

**Short Rib & Shrimp** (GF)

Braised short rib, Chef Darrell's 'everything' seasoned shrimp, sherry demi glace, beurre blanc  
\$29

Italian

**Radiatore Pasta**

Chorizo, bell peppers, peas, garlic, shallot, parmesan cream sauce or basil pesto  
Vegetable \$19 | Chicken \$21 | Shrimp \$25  
*Trapiche Pinot Grigio*

**Risotto of the Day** (GF)

Inquire with server  
*Market price*  
*Chateau St. Jean Chardonnay*

All entrées are served with choice:

*Garlic roasted fingerling potatoes with buttermilk chive crema, triple lentil pilaf, sautéed asparagus, or vegetable du jour.*

**Filet Mignon** (GF)

Grilled 8 oz. filet, horseradish, bearnaise  
\$37  
*Estancia Cabernet*

**Grilled Boneless Lamb Loin** (GF)

Roasted garlic cloves, lemon coriander braised apricots, pistachios  
\$29  
*Peirano Estate "Six Clones"*

**Pork Rib Chops** (GF)

Thick-cut grilled pork rib chops, brandy apple chutney  
\$23  
*Guenoc Claret*

**Smoked Pork Belly** (GF)

Fried plantains, roasted tomatoes, pea shoots, Indian curry sauce  
\$25  
*Trapiche Malbec*

**21 Day Dry-Aged Ribeye** (GF)

14 oz. grilled ribeye, peppercorn porcini butter  
\$57  
*Stags Leap "Hands of Time"*

**Hanger Steak** (GF)

6 oz. grilled hanger steak, trumpet mushroom, cipollini onion, sherry demi  
\$26

By Sea

**Classic Walleye**

Hazelnut pan-fried, blackened or broiled, beurre blanc  
\$27  
*Liberated Sauvignon Blanc*

**King Salmon** (GF)

Pan-fried, crusted with Chef Darrell's 'everything seasoning', avocado crema  
\$27  
*Santa Cristina Pinot Grigio*

**Sea Scallops** (GF)

Three seared scallops, guava & kiwi coulis, toasted macadamia nuts, Hawaiian Lehua honey, black sea salt  
\$31  
*Chateau Ste. Michelle Riesling*

**Bronzino**

Pan-fried with wasabi & soy flavored sesame seeds, sea asparagus, pomegranate seeds, beurre blanc  
\$24  
*Lost Angel Chardonnay*

**Seafood Platter for Two**

**King Salmon**, Chef Darrell's 'everything seasoning', avocado crema  
**Bronzino**, sesame pan-fried, sea asparagus, pomegranate seeds, beurre blanc  
**Two Seared Sea Scallops**, guava & kiwi coulis, macadamia nuts, Lehua honey, black sea salt  
\$69  
*Mer Soleil Chardonnay*

**Twin Lobster Tails** (GF)

Two 4 oz. lobster tails, bearnaise, drawn butter  
\$33

By Land

**Desserts**

Pina Colada tres leches | Cheesecake du jour  
Vanilla bean crème brûlée (GF)  
\$7

**Fish of the Week**

Inquire with server  
*Market price*

Appetizers

**Island Ceviche** (GF)

Ahi tuna, lime juice, coconut milk, cucumber, heirloom cherry tomatoes, onion, carrot, cilantro, sea salt  
 \$17

**Smoked Salmon Tartelettes**

Cucumber mignonette, garden cream cheese, egg, savory tart shell  
 \$15

**Jalapeño White Cheddar Cornbread**

Applewood bacon, sweet corn, honey roasted garlic butter  
 \$11

**Cookout Crisps** (GF)

Smoked BBQ pork belly, red cabbage citrus slaw, potato crisp, micro greens  
 \$11

**Lamb Meatballs**

Greek olive mélange, tzatziki sauce  
 \$13

**Coconut Shrimp**

Jumbo shrimp hand-breaded, horseradish plum sauce  
 \$15

Soup & Sandwiches

**French Onion Soup**

Melted gruyere, croutons  
 \$6

**Soup du jour**

Chef's Selection  
 Cup \$4.25 | Bowl \$6

*Sandwiches paired with your choice of chips, potato salad, fruit, French fries or soup du jour.  
 Substitute French onion soup or Classic salad for an additional \$3.*

**California Bagel Burger**

Half-pound fresh Angus beef, bacon, guacamole, red onion, tomato, baby greens, garden cream cheese, toasted 'everything' bagel  
 \$14

**Ahi Tuna Brioché**

Seared with wasabi & soy flavored sesame seeds, citrus coleslaw, sea asparagus, miso honey mustard  
 \$19

**Chorizo Chicken Wrap**

Grilled chicken breast, chorizo, sharp white cheddar, tomato, lettuce, avocado crema  
 \$13

Salads

*Add grilled Chicken Breast +\$6 | Add grilled King Salmon +\$14  
 Add sautéed Shrimp +\$9*

**Caesar**

Romaine, asiago cheese, kalamata olives, pepperoncinis, croutons, anchovies, Caesar dressing  
 \$8

**Samurai**

Black ramen noodles, snow peas, red pepper, green onion, red cabbage, carrot, cilantro, wasabi peas, sesame ginger vinaigrette  
 \$9

**Corn Bean Fresco** (GF)

Black, young green, butter & lima beans, sweet corn, avocado, tomato, green onion, roasted peppers, queso fresco, lime vinaigrette  
 \$9

**Classic** (GF)

Mixed greens, dried cherries, candied pecans, queso fresco, miso honey mustard  
 \$7

**Greek**

Baby greens, heirloom cherry tomatoes, cucumber, Greek olives, feta, red onion, bell pepper, grilled artichokes, zebra farfalle, oregano vinaigrette  
 \$9