

Land & Sea Duets

Chicken Lobster Oscar ^{GF}

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

Surf & Turf ^{GF}

6 oz. top sirloin, Chef Darrell's 'everything seasoned' shrimp, beurre blanc
\$23

Radiatore Pasta

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

Risotto of the Day ^{GF}

Inquire with server
Market price

Italian

All entrées are served with choice:

Garlic roasted fingerling potatoes with buttermilk chive crema, caramelized onion mashed potatoes, sautéed asparagus, or vegetable du jour.

Filet Mignon ^{GF}

Grilled 8 oz. filet, horseradish, bearnaise
\$37

Grilled Boneless Lamb Loin ^{GF}

Roasted garlic cloves, lemon coriander braised apricots, pistachios
\$29

Duroc Pork Rib Chops ^{GF}

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

21 Day Dry-Aged Ribeye ^{GF}

14 oz. grilled ribeye, peppercorn porcini butter
\$57

Hanger Steak ^{GF}

6 oz. grilled hanger steak, butter poached wild mushrooms, cipollini onion, sherry demi
\$26

Short Rib ^{GF}

Braised short rib, sherry demi glace
\$29

Desserts

Pina Colada Tres Leches Cake | Cheesecake du jour
Vanilla bean crème brûlée ^{GF}
\$7

By Sea

Classic Walleye

Hazelnut pan-fried, blackened or broiled, beurre blanc
\$27

King Salmon ^{GF}

Pan-fried, crusted with Chef Darrell's 'everything seasoning', avocado crema
\$27

Sea Scallops ^{GF}

Three seared scallops, butternut squash puree, toasted macadamia nuts, Hawaiian Lehua honey, black sea salt
\$31

Bronzino

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

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 Butternut squash puree, macadamia nuts, Lehua honey, black sea salt
\$69

Twin Lobster Tails ^{GF}

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

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

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