

DINNER

APPETIZERS

Shrimp Tacos * 12

Grilled shrimp, shredded lettuce, chopped tomato, cotija cheese with spicy pink mayonnaise.

Crispy Calamari * 14

Lightly fried calamari served with chipotle aioli & marinara.

Lamb Chops * 16

Grilled New Zealand lamb chops served with broccoli rabe pesto, red pepper jus & cumin-scented yogurt sauce.

California Grilled Chicken Flatbread * 10

Grilled chicken, Applewood-smoked bacon, Monterey jack, mozzarella, fresh avocado, pico de gallo & a drizzle of roast garlic aioli.

Corn & Zucchini Quesadilla * 8

Baked tortilla with cheddar jack cheese, corn & zucchini. Served with smoked tomato salsa & avocado relish.

Empanadas * 9

One chicken, one pork & one black bean-corn empanadas. Served with tamarind & chimichurri dipping sauces.

SOUPS

Soup of the Day * 4 cup * 5 bowl

French Onion Soup with Swiss & Provolone * 5.5

SALADS

House Salad * 5

Crisp romaine, field greens, tomatoes, cucumbers & shredded carrots.

Caesar Salad * 7/10

Crisp hearts of romaine, croutons & Parmesan cheese tossed with Caesar dressing.

Classic Cobb Salad * 9/13

Diced chicken, tomato, hard-boiled egg, chopped bacon, crumbled bleu cheese & avocado, atop a bed of field greens.

Goat Cheese Salad * 10/14

Panko-cruste goat cheese lightly fried and served over spinach and field greens. Topped with strawberries, red onions, pecans & a champagne vinaigrette.

Asian Chicken Cashew Salad * 9/13

Chicken breast cut into strips & sautéed in sesame oil with red pepper & cashews. Served over field greens with mandarin orange segments & wonton strips.

Steakhouse Salad * 12/16

Grilled sirloin over spinach & romaine with bleu cheese crumbles, diced tomato, diced onions, green olives & garbanzo beans.

ADDITIONAL SALAD ENHANCEMENTS

Grilled Chicken * 4

Steak, Shrimp, or Salmon * 7

ENTRÉES

Filet Mignon Rossini * 45

8oz. center cut served over truffle butter demi glace & a crostini brushed with foie gras paté.

European Chicken Breast * 22

Pan-roasted bone-in chicken breast over blue corn chorizo dressing with a cranberry-mango relish.

Pasta Anna * 24/29

Lobster, jumbo lump crabmeat & asparagus sautéed in a white wine sauce. Topped with slivered almonds & fresh diced mozzarella over penne pasta.

Eggplant Meatballs * 19

Roast eggplant, cheese, herbs & breadcrumbs formed into balls. Served over fresh tomato sauce with zucchini linguini.

Chicken Parmesan * 18/22

Lightly breaded & fried chicken breast topped with marinara, fresh mozzarella & basil over linguini.

Maryland Crab Cakes * 24/30

Jumbo & super lump crabmeat in our special blend of seasonings. Served with sautéed spinach & drizzled with remoulade sauce.

Bourbon Steak * 30

Bourbon-marinated sirloin strip steak, grilled & sliced. Served over stir-fry vegetables & miso soy plum sauce. Garnished with glass noodles & scallion oil.

Porterhouse Pork Chop * 24

Juniper berry brined served over a polenta spoon bread.

Fresh Catch of the Day * Market Price

