



STARTERS

Freshly Made Soup of the Evening 8

Mussels 14

In a White Wine Tomato Broth

Trio of Ahi Squares 16

Salty, Sweet & Spicy

Corn Filled Ravioli 12

Seasonal Mushrooms, Corn Pudding & Spring Herbs

Beef Carpaccio 12

Arugula & Mini Potato Pancakes with Mustard Vinaigrette



SALADS

The Wedge 11

Bacon, Blue Cheese, Tomatoes & Asparagus

Roasted Beets 10

Goat Cheese Mousse, Spinach, Endive, Raspberries,
Candied Walnuts & Sherry Vinaigrette

Tomato & Housemade Mozzarella 11

Arugula, Aged Balsamic Vinegar, Extra Virgin Olive Oil
& Pine Nut Croutons

Mixed Greens 9

Sun-dried Cranberries, Asian Pear, Hazelnuts & Feta Cheese

Caesar 9

Housemade Caesar Dressing & Parmesan Crisp

ENTRÉES



FISH

Sautéed Alaskan Halibut 38

Chick Peas, Tomatoes, Broccoli & Spinach Mascarpone Crema

Seared Yellowfin Tuna 36

Green Beans, Cucumbers & Polenta Croutons with Sun-dried
Tomato Pesto

Pan Roasted Texas Red Bass 35

Corn, Potatoes, Bacon, Peas & Roasted Red Pepper Sauce



PROTEINS

Pork Milanese 32

Breaded Pork Cutlet with Spinach, Carrots & Corn
tossed with Blue Cheese Sauce

Sautéed Veal Tenders 34

Seasonal Mushrooms, Brie Cheese Mashed Potatoes
& Red Onion Marmalade

Port Wine Braised Boneless Prime Short Ribs 36

Cauliflower Horseradish Purée & Roasted Beets

*Any substitutions may require additional time

CREATE YOUR OWN ENTRÉE

ALL PROTEIN PRICES INCLUDE YOUR CHOICE OF MEAT, SAUCE, VEGETABLE & STARCH



Grilled Meat, Fish & Poultry

12 oz. CAB All Natural New York Steak / Nebraska 40

8 oz. CAB All Natural & Hormone Free Filet Mignon / Nebraska 42

Scottish Salmon 36

Half Roasted Herb Chicken 28

Sauce

Red Wine Reduction

Horseradish Cream

Béarnaise

Vegetable

Grilled Green Asparagus

Sautéed Wild Mushrooms

Green Beans with Pancetta & Almonds

Sautéed Corn with Herbs

Starch

Mashed Potatoes

Truffle Fries (an additional 5 dollars)

Roasted Potatoes with Pesto

Side of Vegetable or Starch 6

Side of Truffle Fries 8

Executive Chef – Tommy DiMella