



DINNER MENU

~ STARTERS ~

HARISSA CHICKEN OSSO BUCCO*
Cucumber cilantro aioli

PRAWNTINI*
Lemon, wasabi cocktail sauce

CHIPOTLE HUMMUS*
Grilled seasonal vegetables, rice & adzuki bean chips

CRISPY PARMESAN CALAMARI FRIES*
Lemon & peppadew aioli

FRIED NEW ZEALAND LAMB CHOPS
Lemon, rosemary, aged balsamic syrup

WARM BABY SPINACH, ARTICHOKE &
SUNDRIED TOMATO DIP*
Artisan flat bread[†], chick pea & sesame chips

DECONSTRUCTED LOX & GOAT CHEESE
BRUSCHETTA
*Thin, cold smoked salmon with fresh chive chevre
blend on crostini*

~ SOUPS ~

CARAMELIZED FIVE ONION GRATINEE*
~ Cup ~ Bowl

CHEF'S CREATION OF THE DAY
~ Cup ~ Bowl

~ SALADS ~

ORGANIC GREENS*
*Rolled English cucumber, cherry tomato, red onion,
carrot, choice of house dressing*

SMOKED CAPRESE*
*Roma tomato, smoked fresh mozzarella, fresh basil,
extra virgin olive oil, aged balsamic vinegar*

CHOPPED WEDGE*
*Crisp iceberg wedge, tomato, red onion, pecan, bacon &
organic honey gorgonzola dressing*

CAESAR
*Romaine hearts, shaved reggiano, focaccia crumbs[†]
& meyer lemon caesar dressing*
with chicken ~ with shrimp

BLACKENED LA JOLLA CHICKEN SALAD*
*Organic greens, blackened chicken breast, roma
tomatoes, red onion, avocado, aged cheddar cheese,
crisp tortilla strips[†] & fire-roasted ranch*

STRAWBERRY & GOAT CHEESE SALAD*
*Crisp romaine hearts, red onion, fresh strawberries, goat
cheese, toasted almonds & strawberry balsamic
vinaigrette with grilled chicken*

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness

* Denotes gluten-free

[†] Denotes non-gluten-free item

STEAKS

*Includes choice of one side item and seasonal vegetable with
choice of:*

*Roasted cipollini & natural wild mushroom with veal jus or
classic béarnaise**

*Oscar - jumbo lump crab, béarnaise & asparagus **

FILET MIGNON, 8 OZ CENTER CUT

PETITE FILET, 6 OZ CENTER CUT

KANSAS CITY STRIP, 16 OZ

PORTERHOUSE, 20 OZ

RIBEYE, 16 OZ

SMOKED MOZZARELLA & CHORIZO STUFFED
CHICKEN
*With mashed sweet potatoes, haricot vert & chipotle
cream*

MOREL ROASTED HALF CHICKEN*
With roasted root vegetable hash, natural jus

GRILLED NEW ZEALAND RACK OF LAMB*
*With truffle mashed yukon potatoes, garlic confit & port
syrup*

WHISKEY MISO BONE-IN CHOP*
Herb roasted fingerlings, wasabi asparagus

FIVE-SPICE SKUNA BAY SALMON*
With organic red quinoa, baby spinach & citrus pesto

MAPLE LEAF DUCK DUO*
*Crisp seared breast, con fit mashed yukon potatoes,
pomegranate- agave reduction*

ALMOND-ENCRUSTED WALLEYE*
With arugula white bean ragout & charred lemon

GNOCCHI & BUTTER POACHED LOBSTER*
Gluten-free, Meyer Lemon scented gnocchi

TRUFFLE & WILD MUSHROOM LASAGNA
In refried tomato sauce

CLASSIC CHICKEN ALFREDO TETRAZZINI
*Pulled, tender chicken with fresh peas, mushroom, garlic
béchamel & fresh mozzarella gratinee*

SIDES

Roasted garlic mashed yukon potatoes*

Maple mashed sweet potatoes*

Herb roasted fingerling potatoes*

Citrus & herb brown basmati rice*

Hand-cut herb fries & truffle aioli

Seasonal vegetables