



## *Dinner Menu*

### ~STARTERS~

#### SHRIMP COCKTAIL 14

boiled shrimp served over sauce  
cocktail

#### SEARED AHI 16

seared ahi with wakame slaw, wonton  
crisps, wasabi aioli & sriracha soy caramel

#### PIMENTO CHEESE SPREAD 9

aged cheddar, pimentos, garlic, onion,  
house salt, pepper chips

#### GARLIC BUTTER ROASTED FOCACCIA 12

served hot from the oven with rosemary  
gorgonzola alfredo

### ~SALADS~

#### CAESAR SALAD 13

romaine, shaved Parmesan, classic Caesar  
dressing & house-made croutons

#### GREEK SALAD 13

artichokes, kalamata olives, green onion,  
feta cheese, and banana peppers (dressed)

#### THE WEDGE SALAD 13

Chef Kevin's heavenly blue cheese dressing  
over crisp iceberg lettuce with bacon &  
heirloom cherry tomato

#### INSALATA CAPRESE 14

peppery arugula, burrata mozzarella,  
blistered cherry tomatoes, balsamic  
reduction croutons

Add Chicken (7), Flank Steak (7), Shrimp (8) or Tofu (7) to any salad

Please inform your server of any allergies or allergy restrictions

Vegetarian & vegan options always available

Looking for gluten-free options? Ask our Team and we will help you!



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### ~ENTRÈES~

#### HALF ROSEMARY

#### CHICKEN 33

half chicken pan-seared, oven-finished with rosemary pan jus, garlic mashed potatoes, broccolini

#### STUFFED PORTOBELLO

#### MUSHROOM 24

marinated and grilled portobello stuffed with sautéed artichoke heart, onion, tomato, garlic, spinach, topped with melted mozzarella cheese

#### COCONUT CURRY 24

Thai green curry with coconut milk, fresh seasonal vegetables over jasmine rice  
+add chicken (7), flank steak (7), shrimp (8) or tofu (7)

#### SAUTÉED CLAMS 26

sautéed clams in a savory broth of chicken stock, sweet vermouth with pancetta, red onion, scallion served with grilled Tuscan bread +add linguine (+4)

#### SALMON PICCATA 32

pan-seared salmon fillet with lemon caper butter sauce, choice of two sides

#### CATCH OF THE DAY MKT

served with choice of two sides

#### MS. SUE'S PORK CHOP 37

house-brined double-cut chop, mashed potatoes, preserved lemon broccolini, pork jus & apple pepper jelly

#### PASTA OF THE DAY MKT

#### NZ RACK OF LAMB 42

grilled pesto-encrusted New Zealand lamb served with your choice of two sides

#### 8oz FILET MIGNON 49

chairman's reserve tenderloin hand-cut in-house served with your choice of two sides

#### 14oz NEW YORK STRIP 42

chairman's reserve strip loin hand-cut in-house served with your choice of two sides

#### 16oz RIBEYE 48

Ribeye hand-cut in-house served with your choice of two sides

### ~SIDES & SAUCES~

sautéed bacon & brussels| broccolini| squash medley| baked potato| mashed potato| French fries| truffle fries (+2)  
sweet potato fries| onion rings| coleslaw| fresh fruit| tater tots| jasmine rice| asparagus| sautéed spinach

mushroom-demi| piccata sauce| garlic butter - 3 each