



DINNER

STARTERS

COCONUT CALAMARI \$14

Breaded Calamari steaks cut in strips, pineapple relish and garnish with crispy leeks

CHARCUTERIE BOARD \$16

COLOSSAL SHRIMP ALEXANDER \$16

Breaded Shrimp and creamy scampi sauce

GRILLED OYSTERS \$12

Garlic parmesan cheese butter

SALADS

SOUP OF THE DAY \$6 CUP /\$8 BOWL

Ask your server for the daily soup

WEDGE SALAD \$14

Iceberg lettuce, heirloom tomato, blue cheese, bacon bits, blue cheese dressing & balsamic glaze

CAESAR SALAD \$12

Romaine heart, heirloom tomato, pecorino cheese, asiago cheese, crostini, Anchovy fillets, Caesar dressing

HEIRLOOM TOMATO AND BURRATA SALAD \$12

Basil oil, balsamic syrup and baby arugula

GREEN AND PURPLE SALAD \$12

Baby kale, baby spinach, granny smith apple, snow peas, spring onions, cucumber, purple carrot ribbons, purple cabbage and creamy shallots dressing

ENTREES

PAN SEARED SALMON \$27

Skin on Alaskan Salmon, roasted vine tomatoes, asparagus and kumquats and lemon dill sauce

MISO GINGER GLAZE SCALLOPS \$32

Forbidden black rice, kambocha squash, cilantro, radishes and scallions

PORK CHOP \$28

Shredded Brussels sprouts, quinoa, cranberries, apricot puree and balsamic syrup

CAJUN RIB EYE \$34

Loaded Hassel back potatoes, broccoli rabe

FIVE PEPPERCORN STRIP STEAK \$32

Roasted cauliflower, fingerling potatoes, red wine compound butter

LEMON ROASTED CHICKEN BREAST \$27

Wild mushroom and farro risotto

BACON WRAP FILET MIGNON \$34

Garlic mashed potatoes, haricot verts and mushroom sauce

CARBONARA PASTA \$18

Homemade Fettuccini pasta, cream sauce, Pancetta, egg yolks and parmesan cheese

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially those with certain medical condition.