

FIRST IMPRESSIONS

Shrimp Cocktail

Four poached jumbo shrimp with fresh lemon, sliced cucumber and cocktail sauce.

\$11

Fried Calamari

Crispy fried Calamari tossed with fresh lemon, diced tomatoes and pepperoncini, with roasted garlic aioli.

\$9

Tuna Tartare

Chopped Ahi Tuna tossed with fresh lime, cilantro and green onions, with citrus crème fraiche.

\$10

Beef Carpaccio

Choice, thinly sliced beef tenderloin atop a bed of Boston Bibb lettuce with pickled onion, chopped egg, toasted baguettes and a creamy horseradish sauce.

\$12

Shrimp Taco

Chopped jumbo gulf shrimp sautéed and served with two soft tortilla shells with fresh cilantro, shredded lettuce, chopped avocado, fresh limes and pico de gallo.

\$10

SOUPS & SALADS

Soup du Jour

Please consult your server for today's fresh preparation.

\$4

Santa Fe Wedge

Wedge of Iceberg lettuce with black bean and corn salsa, crispy tortilla strips with pickled jalapenos and a chipotle ranch dressing

\$6

Classic Caesar Salad

Fresh romaine tossed with homemade Caesar dressing, garlic croutons and aged Parmesan cheese.

\$5

Spinach Salad

Fresh baby spinach tossed with goat cheese, dried cherries and toasted sunflower seeds served with a blackberry vinaigrette.

\$6

Summer Berry Salad

Mixed field greens tossed with fresh blueberries, crumbled gorgonzola cheese and toasted pecans served with a light raspberry vinaigrette.

\$6

House Salad

Mixed greens with grape tomatoes, cucumbers and balsamic vinaigrette.

\$3

ENTRÉES

Exotic Halibut

Pan seared Halibut with a mango black bean corn cake, with an exotic fruit coulis and a pickled cucumber and carrot salad, finished with a melon vinaigrette.

\$30

Patron Lime Chicken

Patron lime roja marinated grilled ½ free-range chicken with a chorizo black bean rice, garnished with grilled limes.

\$22

USDA Prime Filet Mignon

8oz Prime Filet grilled to perfection served with a sweet potato hash finished with an English pea puree

\$38

Mediterranean Shrimp

Shrimp with a spicy Mediterranean rub with a lemon scented quinoa salad and a tahini dressing.

\$25

Shitake Whole Grain Pasta

Shitake mushroom, sundried tomato and fresh basil tossed with whole grain penne pasta in a butternut squash sauce finished with mascarpone.

\$18

Braised Veal Short Ribs

Tender slow braised short ribs in a red wine jus served with faux potatoes and crispy leeks.

\$26

Scallop Pico

Pan seared Jumbo Diver scallops dusted with sea salt served with cumin cilantro white rice with a fresh pico de gallo and spicy mango chutney.

\$32

Gourmet Sirloin Burger

Gourmet Prime Sirloin Burger (ask your server for today's preparation) served with sweet potato fries.

\$ 12

Jamaican Jerk Pork Chop

Grilled Jamaican jerk rubbed 12oz pork chop served with sweet potato mashed with an island pineapple salsa.

\$24

USDA Prime Strip Steak

Gilled prime 12oz NY Strip with a Roma tomato, gorgonzola salad, with a watercress salad and a garlic rosemary baked potato

\$36

Atlantic Salmon Brulee

Pan seared Atlantic salmon with pomegranate brulee atop a bing cherry white rice.

\$25

Hawaiian Catch of the Day

Ask your server for the freshest fish available flown in daily from Hawaii

Market Price

Sides

Whipped Potato
Fresh Sautéed Vegetable

Grilled Sweet Corn on the Cob
Guinness Battered Onion Rings

Faux Potato
French Fries

\$3 each