

DINNER SELECTION

SOUPS -N- STARTERS

Gazpacho, Vichyssoise or Chilled Soup **GF** \$4.95
Soup du Jour \$4.95
French Onion Soup \$7.75

Traditional or Lobster Escargot \$11.50 / \$13.00
served in hot garlic butter with toast points


Sea Prawn Cocktail \$12.95
poached sea prawns served with a mango cocktail salsa
and a roasted garlic remoulade sauce

Wicked Tuna **GF** \$14.25
seared Ahi Tuna, salad greens, seaweed salad, ginger,
carrots, cucumbers, wasabi peas and a chili garlic dressing

FRESH FROM THE GARDEN

Medium \$11.95 **Large \$16.95**

Grilled Shrimp Salad
marinated grilled shrimp with sugar snap peas, marinated
carrots, wasabi peas and grilled summer squash with baby
artisan greens laced with a anisette vinaigrette

Smoked Hummus Salad 
salad greens with marinated root vegetables and smoked
hummus with a lemon herb dressing

Maui Hanger Steak Salad
soy and brown sugar marinated hanger steak with roasted
potatoes, cured purple onions, grilled flat bread and baby
field greens with a ginger citrus dressing

Miso Grilled Salmon, Grapefruit & Avocado Salad
red and golden grapefruit tossed with toasted almonds,
baby arugula, kale, spring mix, avocado
and a citrus vinaigrette topped with miso and
soy marinated salmon fillet

HAND HELD DELIGHTS

Traditional Rubeen \$11.25
with swiss cheese, sauerkraut, corn beef
and thousand island dressing

Barbecued Chicken Salad Sandwich \$13.25
bbq chicken salad on country white bread with iceberg
lettuce and pickled purple onion with a black bean and
corn salsa

Quesadillas \$10.25
chicken, beef or vegetarian with sour cream,
guacamole and salsa (lobster add \$3.50)

Fried Grouper Salad Wrap \$14.25
fried grouper tenders tossed with crisp romaine, cole
slaw, wasabi aioli, cheddar cheese and cured bermuda
onions wrapped in a sun dried tomato wrap

Burger \$10.95
fresh angus beef grilled to your liking
with lettuce, tomato, onion and pickle (add cheese \$.50)

Turkey Burger \$10.95
grilled ground turkey burger on a kaiser bun with
cranberry mayonnaise and fried green beans

Roasted Turkey & Avocado BLT \$12.25
roasted turkey breast, avocado, bacon, swiss cheese, red
leaf lettuce, tomato and roasted garlic mayonnaise on
whole grain bread

Egg Salad & Bacon Sandwich \$9.95
egg salad, crisp bacon, iceberg lettuce, and tomato on
toasted country white bread with fresh seasonal fruit

*Burgers and sandwiches are served with chips, fries,
sweet potato fries, onion rings, potato salad, cole slaw
or fruit.*

DINNER SELECTION

Entrée dishes are accompanied by your choice of small house salad, caesar, or a cup of our soup du jour.

FROM THE SEA

Lobster and Blue Crab Stuffed Sean Prawns \$24.95
lobster and blue crab stuffed sea prawns with a
lemon butter sauce and asparagus risotto

Bang Bang Shrimp Creole \$22.95
rock shrimp fried and tossed in our sweet Thai chili
sauce with basmati vegetable fried rice

Seafood Fra Diavolo \$24.95
sea prawns, scallops and grouper with roasted garlic,
crushed red pepper, basil, white wine, tomatoes,
broccoli, artichoke hearts, olive oil and linguini

FROM THE LAND

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|-----------------------------------|---------|----------------|
| Chicken Marsala or Piccata | \$14.75 | \$16.95 |
| Veal Marsala or Piccata | \$21.95 | \$29.50 |
| Roasted Duckling | | \$25.95 |
| served with an ala orange demi | | |
| Lamb Chops GF | \$28.00 | \$40.00 |
| CAB Filet Mignon GF | | 6oz - \$34.95 |
| CAB New York Strip GF | | 14oz - \$32.95 |

Sauces: mushroom demi, red wine demi or traditional

CULINARY CREATIONS


Eggplant Parmesan GF \$14.95
tender eggplant with fresh mozzarella, roasted
onions, basil and a roasted vegetable marinara
topped with golden beet fennel salad

Whole Fried Red Snapper \$24.95
ginger fried red snapper with vegetable fried
jasmine rice and a black soy dipping sauce

Grouper Cacciatore \$23.95
roasted garlic seared grouper with mushrooms,
onions, tomatoes and basil with seafood broth and
angel hair pasta

Fried Lobster Tails \$24.95
two 6oz fried lobster tails with orecchiette pasta
tossed with roasted garden vegetables and marinara
beurre blanc

Steamed Duck & Ginger Pot Stickers \$19.50
homemade duck, carrot, cabbage and ginger pot
stickers with cilantro rice and curried vegetable
broth

Vegan Dragon Bowl  \$18.95
wasabi seared tofu, snap peas, broccoli, carrots,
golden beets, baby spinach, tear drop tomatoes and
jasmine rice with a lemon grass vegetable broth and
topped with a seaweed salad

Menu items may be modified to be vegetarian or gluten free. Please inquire with your server.

GF - Gluten Free

 - Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.