



Dinner Menu

Soup

- SOUP DU JOUR** ^{GF} CUP 4 | BOWL 5
Made Fresh Daily
- FRENCH ONION** CUP 6
Classic Beef & Chicken Broth, Cooked Onions, Melted Cheese, Crouton

Starters

- CALAMARI** 13
Spicy Cajun Remoulade
- SHRIMP COCKTAIL** ^{GF}
Poached Jumbo Shrimp, Tequila Cocktail Sauce
4 Pieces 13 | 6 Pieces 17
- BANG BANG SHRIMP** 13
Lightly Fried, Spicy Creamy Sauce, Sweet Mango
- BEEF FLATBREAD CARPACCIO** ^{NEW} 14
Rare Beef Tenderloin, Spring Mix, Boursin & Mozzarella Cheese, Herb Oil, Cracked Black Pepper

Salads

- BALSAMIC PEACH SALAD** ^{NEW} PETITE 10 | FULL 12
Organic Spinach & Arugula, Tomatoes, Carrots, Red Onions, Feta Cheese, Peaches, Balsamic Drizzle
- NEXT LEVEL SALAD** ^{NEW} PETITE 10 | FULL 12
Field Greens, Mandarin Oranges, Fresh Strawberries, Toasted Almonds, Craisins, Carrots, Cucumbers, Vanilla Bean Poached Pear, Champagne Vinaigrette
- HEALTHY BOWL** ^{NEW} 9
Field Greens, Avocado, Black Beans, Pineapple, Tomato, Candied Peanut, Cucumber

ADD ON
TOFU 5 | CHICKEN 6 | SHRIMP 7 | SALMON 8

Handhelds

Served with a Choice of:
Fresh Fruit, Shoestring Fries, Seasoned Fries, Sweet Fries, or Coleslaw
All Handhelds can be Gluten Free by adding a GF Bun.

- GROUPE SANDWICH** 18
Fried, Grilled, or Blackened Avocado, Cilantro, Pico De Gallo, Potato Bun
- CHICKEN PITA WRAP** ^{NEW} 15
Pita Bread, Avocado, Lettuce, Bacon, Tomato, Cucumber Truffle Cheese Spread
- KOBE BEEF BURGER** 15
6oz. Kobe Beef, Fried Onion Straws, Potato Bun

Main Entrées

PAPPARDELLE PASTA ^{NEW}	21
Seasonal Vegetables, Shitake Mushroom, Tomato, Light Tomato Sauce Chicken 6 Shrimp 8 Lobster 11	
TRUFFLE CREAM PASTA ^{NEW}	21
Linguine Pasta, Green Peas, Tomato, Wild Mushroom, Truffle Cream Sauce, Fresh Grated Parmesan Cheese Chicken 6 Shrimp 8 Lobster 11	
HERB MARINATED AIRLINE CHICKEN ^{NEW}	26
Sous Vide Chicken Breast, Avocado Tapenade, Yellow Rice Pilaf	
PAN SEARED RED SNAPPER ^{NEW}	32
Lump Crab Meat, Citrus Spinach Risotto, Lemon Butter Sauce	
GRILLED OR BLACKENED SALMON ^{NEW}	32
Paella Style Rice with Shrimp, Chorizo, Sausage & Vegetables, Choice of Salmon	
GRILL MARK FILET	4oz. 29 7oz. 36
Center Cut Black Angus Reserve Beef Tenderloin, Shitake Boursin Cheese, Truffle Béarnaise, Potato Au Gratin	
HANGER STEAK SLICES ^{NEW}	6oz. 27 10oz. 33
Seared Hanger Steak, Chimichurri Sauce, Grilled Asparagus, Roasted Potato	
SHORT RIBS ^{NEW}	28
Red Wine Tomato Braised Short Ribs, Garlic Mashed Potatoes	
BAKED EGGPLANT & PORTOBELLO ^{VG} ^{NEW}	17
Grilled Eggplant, Portobello Mushroom, Sautéed Spinach, Quinoa, Marinara Sauce Chicken 6 Shrimp 8 Lobster 11	
BAKE LENTIL CAKE CAPRESE ^{NEW}	16
Lentil Cake, Heirloom Tomato, Fresh Mozzarella Cheese, Honey Balsamic Drizzle Chicken 6 Shrimp 8 Lobster 11	

ADD ON
FOIE GRAS 12 | MAINE LOBSTER TAIL 17

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*