

# 🌀 Dinner Menu 🌀

## ~ Appetizers ~

### **Pernod Scampi \$15.95**

*Shrimp sautéed with Pernod, basil, garlic, diced tomatoes and Chardonnay*

### **Mushroom Selection of the Day \$A.Q.**

The chef's daily creation of fresh wild mushrooms

### **Artichoke Hearts \$13.95**

House marinated artichoke hearts sautéed with mix herbs, Sauvignon Blanc and butter

### **Mesquite Charbroiled Goat Cheese Tomatoes \$12.95**

Fresh Roma tomatoes mesquite charbroiled with goat cheese

### **Six Spice Ahi and Avocado Tataki \$15.95**

Grade #1 Ahi rolled in six spices seared rare with Avocado and served with a ponzu sauce

### **House Smoked Trout \$13.95**

Our famous slow smoked trout served with a dill aioli, capers and diced red onions

### **Mussels and Manila Clams \$18.95**

Prince Edward Island black mussels paired with Manila Clams sautéed with shallot, mixed herbs and white wine

### **Orecchiette Au Gratin \$12.95**

Petite bell shaped pasta in a rich four cheese sauce with apple wood smoked bacon

### **Shrimp Cocktail \$15.95**

Shrimp poached and chilled,  
Served on a bed of julienne greens with a spicy tangy classic cocktail sauce

## ~ Soup ~

**Soup du Jour \$6.95 Lentil \$6.95**

## ~ Salads ~

### **Roasted White Corn and Tomato Salad \$12.95**

*Our House Signature Salad: Fresh Sweet Corn Mesquite Charbroiled cut off the cob, fresh tomatoes, shaved red onion tossed with a chive oil*

### **Warm Spinach Salad \$11.95**

*Tender Baby spinach leaves tossed in a warm bacon dressing drizzled with a touch of X.O. Cognac*

### **Hearts of Romaine \$10.95**

Hearts of Romaine with roasted walnuts and crumbled Point Reyes Blue Cheese paired with quartered tomatoes

### **Mixed Organic Baby Greens \$8.95**

Fresh Baby Greens and wedges of fresh Roma tomatoes Tossed in Cabernet vinaigrette dressing then topped with walnuts

### **Caesar \$9.95**

Crisp Romaine lettuce tossed in a traditional Caesar dressing with garlic croutons and Parmesan cheese

**Tomato, Cucumbers and Sweet Red Onion \$9.50**

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## ~ Entrees ~

### **Prime Top Sirloin Steak \$25.95**

Tender Top Sirloin steak grilled on our mesquite grill with your selection of sauce

### **Prime Hanger Steak \$27.95**

Tender Hanger steak grilled on our mesquite grill with your selection of sauce

### **Venison Two Bone Chops \$36.95**

Farm Raised Venison oven roasted then finished in a Blackberry Syrah sauce

### **Prime BONE-IN Rib Eye Steak \$54.95**

*Our House Specialty 22 TO 23 oz. BONE-IN Rib Eye Steak*

*Grilled over our open fire mesquite grill*

**No Bone Thinner Cut 16 oz. Rib Eye Available for \$38.95**

### **New York Steak \$31.95**

New York Steak grilled over our Mesquite Grill with your selection of sauce

### **Filet Mignon \$36.95**

Filet Mignon grilled over our mesquite grill, finished with you choice of sauce

**Sauce Selections: Chirmol, Country Dijon, Wild Mushroom Bordelaise, Béarnaise, Hollandaise, Cabernet Demi, Roasted Garlic and Olive Oil**

### **Bone-In Smoked Pork Chop \$25.95**

Bone-In thick hand cut Smoked Pork Chop oven roasted finished in a Cabernet red currant demi-glace

### **Roasted Lamb Chops \$36.95**

California Rack of Lamb grilled oven roasted in a pool of thyme garlic demi-glace

### **Mesquite Chicken Breast \$19.95**

Chicken Breast grilled over an open fire then finished with a chardonnay leek reduction

### **Six Spice Ahi Tuna \$28.95**

Ahi Tuna dusted with a signature six spice blend Seared medium rare finished with a Cajun beurre blanc

### **Salmon \$27.95**

Fresh Wild Salmon poached then finished with a classic béarnaise

### **Scampi \$28.95**

Shrimp sautéed in a three citrus chive Sauvignon Blanc sauce

### **Lobster Tail \$54.95**

10 oz. Australian Cold Water Tail oven roasted

### **Surf and Turf \$AQ**

Lobster tail oven roasted and paired with a **8 oz.** filet mignon

**All Items Above include fresh Seasonal Vegetables and your choice of Potato Selections: Sweet Potato Fries, Baked, Roasted Baby Reds, Twice Baked, French Fries, Mashed Potato**

**\*We will be delighted to prepare any special request - please inquire\***

**\*\*A nominal split charge of \$4.50 is applied for any entree\*\***