

Soups & Starters

Chicken Noodle Soup

Egg Noodles and Moist White Meat Chicken Simmered in A Light Broth with Carrots, Onions and Celery.

Soup of The Day

Ask Your Server About Today's Freshly Prepared Daily Feature.

Caramelized Onion & Mushroom Tart

Sautéed crimini mushrooms, caramelized onions, applewood smoked gruyere cheese in puff dough with balsamic reduction and arugula.

Tempura Shrimp

Crisp tempura battered shrimp with sweet chili sauce.

Entrée Salads

Salade Nicoise

Seared Ahi tuna, hericot verts, tomato, baby potatoes, Kalamata olives, hard cooked egg on a bed of bibb lettuce with house herbed honey dijon vinaigrette.

Chile & Agave Bean Salad

White beans with chopped parsley, onions & chile agave vinaigrette with microgreens and grilled chicken breast.

Tropical Shrimp Salad

Mango, avocado, red onion, cojita cheese, grilled shrimp, served on a bed of arugula with our house made tropical vinaigrette.

Berry & Beet Salad

Roasted red & golden beets, cranberry blue cheese and almonds over baby greens, garnished with mixed seasonal berries and raspberry vinaigrette.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Signature Entrées

Petite Filet

Signature Tenderloin Petit Filet, grilled to your specification with Zip Sauce

Grilled Salmon

Our house special, grilled salmon with herb lemon sauce, garnished with chopped tomato Provençale.

Seasonal Entrées

Grilled Lamb Chops

Grilled lamb chops with wildflower honey, rosemary and garlic.

Beef Tenderloin Tips

Beef tenderloin tips sautéed with mushrooms halves, Mareira wine and crispy onions.

Cornish Game Hen

Game hen rubbed with garlic, lime juice, olive oil, all spice, paprika and nutmeg.

Frutti di Mare Pasta

An abundance from the sea; shrimp, scallops and calamari tossed with sundried tomatoes and spinach in a Pinot Grigio clam sauce with pasta.

Char-grilled Vegetables

An array of char-grilled vegetables, zucchini, yellow squash, eggplant, bell peppers and scallions, with herbed balsamic vinaigrette and soft burrata cheese.

Eggplant Parmesan

Thinly sliced eggplant, pan fried and topped with marinara sauce and provolone cheese, baked golden brown.

Vegetable Ravioli

Vegetable Ravioli with Toasted Pignolia Nuts, Fresh Sage, and Pesto.

Sides

Potatoes Du jour
Summer Squash

Specialty Grain
Chef's Special Vegetable

Baked Yam
Fresh Asparagus

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