

STARTERS

^***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$17

Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$18

Steamed Clams- White Wine, Garlic Butter, Tomato, Shallot, Capers, Crostini \$21

Burrata- Vino Rosso Figs, Marcona Almonds, Extra Virgin Olive Oil, Flake Salt, Buttermilk Cracker \$18

^***Ahi Poke**- Jalapeno, Avocado, Tomato, Sesame, Sweet- Hot Wasabi, Sticky Rice Cake \$18

Ponzu Calamari- Frizzled, Ponzu Sauce, Sweet- Hot Wasabi \$16

SALADS & SOUP

Caesar- Gem Lettuce, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$12

^**Gorgonzola**- Candied Pecans, Tomato, Cucumber, Pickled Onion, Gorgonzola Vinaigrette \$12

^**Ladieu**- Candied Pecans, Red Grapes, Red Onion, Goat Cheese, Huckleberry Vinaigrette \$12

^**Garlic & Bleu Cheese**- Gem Lettuce, Tomato, Pistachio, Bacon,
Bleu Cheese Crumbles, Garlic- Dill & Bleu Cheese Dressing \$12

^**Seafood Cobb**- Prawns, Ahi, Crab, Avocado, Bacon, Hardboiled Egg, Tomato, Gorgonzola,
Cucumber, Chives, Gorgonzola Vinaigrette \$24

Seafood Chowder- Bacon, Sherry, Cream **Cup** \$9 **Bowl** \$14

PLATES

^**Lemon & Asparagus Risotto**- Leeks, Garlic, Asparagus, Fresh Herbes,
Ricotta, Parmesan, Extra Virgin Olive Oil \$24

***Bistro Medallions**- Cabernet Demi Glace, Gorgonzola Cheese, Mashed Potatoes \$38

Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$45

^***Ahi Tuna**- Sesame Ginger Sauce, Bok Choy, Bell Pepper,
Carrot, Sticky Rice, Sweet-Hot Wasabi \$45

^***Seared Sea Scallops**—Dill and Caper Beurre Blanc, Basmati Rice, Vegetables \$42

^* **Ribeye**- 14oz Grilled, Garlic Mashed Potatoes, Bordelaise, Vegetables \$52

^***New York Striploin**- 12oz Pan Seared, Caramelized, Mashed Potatoes,
Green Peppercorn Demi Glace, Vegetables \$49

^***Tenderloin**- 8oz Grilled, Yukon Gold Potato & Roasted Corn Hash, Red Pepper,
Onion, Bacon, Chimichurri Sauce \$52

^**Pan Roasted Chicken**- Roasted Chicken Jus, Mashed Potato & Vegetables \$32

Shellfish Pappardelle- Clams, Prawns, Scallop, Italian Sausage, Shallot, Mushroom, Tomato,
Fresh Basil, Garlic Cream, Parmesan Reggiano \$36

^**Chicken Marsala Risotto**- Shallot, Mushroom, Arugula, Fines Herbes, Parmesan \$26

^***Steak & Frites**- New York \$49, Ribeye \$52, Tenderloin \$52, Truffle Fries Parmesan, Arugula

*Consuming Raw or undercooked Meat, Seafood or Poultry may cause food borne illness

^May be prepared gluten free

STARTERS

^***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$17

Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$18

Steamed Clams- White Wine, Garlic Butter, Tomato, Shallot, Capers, Crostini \$21

Burrata- Vino Rosso Figs, Marcona Almonds, Extra Virgin Olive Oil, Flake Salt, Buttermilk Cracker \$18

^***Ahi Poke**- Jalapeno, Avocado, Tomato, Sesame, Sweet- Hot Wasabi, Sticky Rice Cake \$18

Ponzu Calamari- Frizzled, Ponzu Sauce, Sweet- Hot Wasabi \$16

SALADS & SOUP

Caesar- Gem Lettuce, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$12

^**Gorgonzola**- Candied Pecans, Tomato, Cucumber, Pickled Onion, Gorgonzola Vinaigrette \$12

^**Ladieu**- Candied Pecans, Red Grapes, Red Onion, Goat Cheese, Huckleberry Vinaigrette \$12

^**Garlic & Bleu Cheese**- Gem Lettuce, Tomato, Pistachio, Bacon,
Bleu Cheese Crumbles, Garlic- Dill & Bleu Cheese Dressing \$12

^**Seafood Cobb**- Prawns, Ahi, Crab, Avocado, Bacon, Hardboiled Egg, Tomato, Gorgonzola,
Cucumber, Chives, Gorgonzola Vinaigrette \$24

Seafood Chowder- Bacon, Sherry, Cream **Cup** \$9 **Bowl** \$14

PLATES

^**Lemon & Asparagus Risotto**- Leeks, Garlic, Asparagus, Fresh Herbes,
Ricotta, Parmesan, Extra Virgin Olive Oil \$24

***Bistro Medallions**- Cabernet Demi Glace, Gorgonzola Cheese, Mashed Potatoes \$38

Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$45

^***Ahi Tuna**- Sesame Ginger Sauce, Bok Choy, Bell Pepper,
Carrot, Sticky Rice, Sweet-Hot Wasabi \$45

^***Seared Sea Scallops**—Dill and Caper Beurre Blanc, Basmati Rice, Vegetables \$42

^* **Ribeye**- 14oz Grilled, Garlic Mashed Potatoes, Bordelaise, Vegetables \$52

^***New York Striploin**- 12oz Pan Seared, Caramelized, Mashed Potatoes,
Green Peppercorn Demi Glace, Vegetables \$49

^***Tenderloin**- 8oz Grilled, Yukon Gold Potato & Roasted Corn Hash, Red Pepper,
Onion, Bacon, Chimichurri Sauce \$52

^**Pan Roasted Chicken**- Roasted Chicken Jus, Mashed Potato & Vegetables \$32

Shellfish Pappardelle- Clams, Prawns, Scallop, Italian Sausage, Shallot, Mushroom, Tomato,
Fresh Basil, Garlic Cream, Parmesan Reggiano \$36

^**Chicken Marsala Risotto**- Shallot, Mushroom, Arugula, Fines Herbes, Parmesan \$26

^***Steak & Frites**- New York \$49, Ribeye \$52, Tenderloin \$52, Truffle Fries Parmesan, Arugula

*Consuming Raw or undercooked Meat, Seafood or Poultry may cause food borne illness

^May be prepared gluten free