

Dinner Menu

May we suggest "Classic Manhattan" Makers Mark, sweet vermouth, dash of bitters, cherry garnish

Starters

Ground Lamb Kebabs -13.95
seasoned with herbs; pita bread and
two sauces: ajvar & yogurt-cayenne-mint

Coconut Shrimp - 12.95
sweet chili-garlic dipping sauce

Octopus a la Gallega - 12.95
mesquite wood-fired Spanish octopus
with piquillo pepper aioli and homemade
pickles

Grilled Chicken Satays -9.95
peanut sauce, toasted coconut

Stuffed Mushrooms -10.95
pearl barley, mixed vegetables,
feta, mozzarella, chipotle aioli

Clams & Mussels -12.95
chorizo and saffron broth

Fried Calamari -11.95
buttermilk, Anaheim peppers,
onions, chipotle aioli

Filo Wrapped Baked Brie -12.75
apricot glaze, roasted garlic, crostini,
balsamic syrup

Tarragon Fries -6.95 fresh cut
potatoes, garlic and feta cheese

Entrée Salads

Chicken - Tarragon Cobb - 17.95
chopped romaine and iceberg lettuce, roasted
chicken, avocado, red onions, tomatoes,
chopped egg, blue cheese crumbled and house
vinaigrette dressing

Ahi Tuna - Nicoise - 19.95
(sesame seed crusted and seared rare)
butter lettuce, hard boiled egg, nicoise olives,
boiled red potato, string beans, english
cucumber, red onion and tomato with lemon,
oregano & evoo dressing

Seafood Salad - 20.95
blackened monterey bay scallops, grilled
prawns and smoked salmon over crispy
romaine and iceberg lettuce with avocado,
heirloom tomato, cucumber, orange segments;
tossed with lemon-herb vinaigrette dressing

Soup of the Day - 5.75

Dinner Salads

Caesar - 7.95
house made croutons, shaved parmesan

House Mix Greens - 7.25
cucumber, radishes, olives in italian
vinaigrette dressing

Spinach - 8.75
dry cranberries, goat cheese,
toasted almonds, bacon, orange
segments and balsamic dressing

Wedge -7.95
green onions, tomatoes, blue cheese
crumbles, blue cheese dressing

Additions, for Salads ONLY:

Grilled Chicken - 8
Grilled Prawns -9
Grilled Salmon -10
Grilled Flat Iron -10
Anchovies - 1.50

Sides

Mushrooms Sautéed - 5
Roasted Potatoes - 4.5
Garlic Mashed Potato - 3
Spinach Sautéed - 5
Garlic Bread - 3.95

Executive Chef: **Gerardo Moreno**
Substitutions \$2. Split orders \$2, Corkage Fee
\$15.00 per 750' and up
Private banquet room up to 250 persons

House Favorites

Paella Marisco - 23.50
saffron rice, bell peppers, artichoke hearts, peas,
sun-dried tomatoes, white fish, clams, mussels, shrimp

Paella Pollo and Andouille - 20.95
saffron rice, chicken, andouille sausage, bell peppers, artichoke hearts,
peas and sun-dried tomatoes

Cioppino - 23.95
mussels, clams, shrimp, white fish, potatoes,
spicy tomato-saffron sauce, garlic bread

Fennel seed crusted **Ahi Tuna - 22.95**
seared **rare** - wild dill, lemon and white wine sauce; served on the bed o
fava bean risotto and seasonal vegetables

Stuffed Chicken Breast - 19.95
with prosciutto and mozzarella cheese, served with garlic mashed
potatoes, grilled zucchini, roasted garlic sauce, mustard aioli

Braised Boneless Short Rib - 24.95
roasted garlic, mashed potatoes and seasonal vegetables

Linguine with Clams and Mussels - 18.95
linguine with clams and mussels, garlic, chili flakes, butter,
white wine and italian parsley

Lasagna Bolognese - 18.75
housemade meat sauce, parmigiano regiano

From the Mesquite Grill
Filet Mignon - 6oz. - 28.95 / 9oz. - 36.95
garlic mashed potatoes, sautéed spinach,
mushrooms, bleu cheese sauce & demi glace
*bacon wrapped \$2.00 extra

Pepper Crusted 12 oz. New York Steak - 29.95
roasted potatoes, seasonal vegetables and brandy-green peppercorn sauce

Creekstone Farms Bone-In Rib Eye Steak 16 oz. - 38.95
roasted potato, seasonal vegetables

Flat Iron Steak 8oz - 23.95
red wine sauce, garlic mashed potatoes, seasonal vegetables

Rack of Lamb - 29.95
roasted potato, seasonal vegetables, lamb jus
roasted potato, seasonal vegetables

Pork Chop 12 oz - 22.95
apple chutney, garlic mashed potatoes &
seasonal vegetables

½ Roasted Rotisserie Chicken - 19.95
rosemary, lemon, garlic, herbs and natural pan jus; served with garlic
mashed potatoes, seasonal vegetables

Airline Chicken Breast - 19.25
rosemary, lemon, garlic, herbs and natural pan jus; served with
roasted potatoes and seasonal vegetables

Salmon - 23.95
garlic mashed potatoes, seasonal vegetables,
extra virgin olive oil, lemon & herb sauce

Lemon-Garlic Laced Prawns - 21.95
roasted potatoes, seasonal vegetables, lobster sauce

Vegetarian Options
Butternut Squash Ravioli - 19.25
apple - winter squash compote; apple cider -sage cream sauce

Risotto Genovese - 19.95
italian rice, bell peppers, artichoke hearts, peas, green beans, mushroom
sun-dried tomatoes and fresh basil in a creamy pesto sauce

Roasted Vegetable Parmigiana -17.95
panko crunchy baked vegetable like lasagna of zucchini, eggplant and
spinach with mozzarella and parmesan cheese, fresh tomato sauce

Grilled Organic Veggie Burger - 14.75
crunchy vegan double patty on a brioche bun with butter leaf lettuce,
sliced tomato, pickled coleslaw, crushed avocado, jalapeño jack cheese &
chimichuri sauce; served with mix green OR
home fresh cut fries
