



MAINS

LAMB CHOPS

33

Moroccan spiced lamb chops, paired with a rich French béchamel on the side, served with mashed potatoes and seasonal vegetables

SPICED CHICKEN TAGINE

24

Aromatic chicken simmered with apricots and almonds, paired with delicate, steamed couscous

SKEWER DUO

27

Grilled chicken and beef skewers with vegetables, suspended over cilantro-lime rice, served with your choice of garlic or tahini sauce

FILET MIGNON

34

Turkish coffee crusted filet mignon with a tart cherry demi glaze, served with mashed potatoes and seasonal vegetables

PAN-SEARED HALIBUT WITH RISOTTO

29

Tender, flaky halibut filet, perfectly pan-seared to a golden crisp, set atop a creamy risotto infused with lemon garlic butter and seasonal vegetables

WILD MUSHROOM AND SAFFRON RISOTTO

18

Creamy Arborio rice with wild mushroom, parmesan, and a drizzle of truffle oil

Add to your risotto

Grilled Chicken	7
Cajun Shrimp	8
Seared Steak	10

SALADS

DATE SALAD

14

A fresh mix of greens, sweet dates, raisins, crisp apples, and crunchy pistachios, all tossed in a fresh herb balsamic dressing

GRILLED SPANISH CHEESE SALAD

15

Fresh mixed greens, juicy tomatoes, cucumbers, and grilled Spanish cheese, all drizzles with a light citrus dressing

OLÉ SALAD

11

A vibrant mix of fresh greens, crisp vegetables, toasted shaved almonds and tangy Mediterranean-inspired dressing

Add to any salad

Grilled Chicken	7
Cajun Shrimp	8
Seared Steak	10

The following food allergens are used as ingredients: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify your server of any allergies, and to obtain more information about these ingredients.