

Appetizers

Warm Bean Salad

Local string beans, sundried tomatoes, feta cheese, kalamata olives, and toasted almonds

\$8.95

Coconut Portobellos

Coconut-crusted, beer battered portabella mushrooms served crisp with roasted habanero-carrot aioli

\$9.95

Shrimp Bruschetta

Mint marinated grilled shrimp, local cherry tomatoes, Napa Valley chevre cheese, smoked bacon atop grilled bruschetta with mint vinaigrette

\$12.95

Salmon Spring Rolls

Fresh salmon, scallions, carrots and nori lumpia served with pickled ginger dipping sauce

\$11.95

Beef Tartar

Minced red onions, katsuoboshi, fresh chilies, crispy corn tityas

\$9.95

Escargot

Sauteed with shallots served in baked Yukon gold potatoes with roasted garlic cream

\$10.50

Chicken Lettuce Wraps

Minced chicken sautéed with shitake mushrooms, onions, and toasted pinenuts served with three dipping sauces, crisp romaine lettuce and julienne carrots and sprouts

\$12.00

Vegetable Lettuce Wraps

Diced veggies sautéed with shitake mushrooms and toasted pinenuts served with three dipping sauces, crisp romaine lettuce and julienne carrots and sprouts

\$11.00

Sweet Chile Glazed Wings

Marinated and fried crisp, glazed with sweet chile sauce and finished with fresh local lemon basil

\$11.00

Crispy Artichoke Hearts

Artichoke hearts fried golden brown and served with chipotle aioli

\$9.75

Soup of the Day

• Cup \$4.95

• Bowl \$7.50

Salads

Miso Eggplant

Miso roasted eggplant, grilled vegetables, romaine, sweet soy vinaigrette

\$14.75

Grilled Romaine

Grilled romaine heart, sliced red onions, candied walnuts, gorgonzola vinaigrette

\$14.75

Goat's Cheese Timbale Salad

Napa Valley Goat's cheese wrapped in grilled eggplant and served warm over local greens with roasted red peppers and balsamic-thyme vinaigrette

\$14.75

ADD ONS:

Cajun smoked chix \$4.00

Blackened Salmon \$6.00

Marinated Grilled Shrimp \$6.00

Main Courses

(All main courses served with fresh veggies and your choice of starch)

Island Chicken

Sesame soy marinated half chicken, ginger-soy glaze, toasted macadamia nuts

\$19.95

Coffee Skirt Steak

Coffee rubbed skirt steak, port reduction, demi glace

\$24.95

Pan Roasted Salmon

Red pepper onion relish, lemongrass beurre blanc

\$24.95

Miso-rubbed NY Sirloin

Char-grilled and rubbed with a sake-miso paste then topped with citrus soy butter, caramelized garlic chips

\$28.95

Lamb Chops

Firecrackers glazed grilled lamb chops, cabernet-hoisin

\$34.95

Roasted Beef Tenderloin

Roasted beef tenderloin topped with grilled portabella mushroom slices and white truffle butter

\$32.95

Grilled Ribeye

Grilled Ribeye rubbed with house made creole spice served with roasted tomato salsa

\$29.95

Fresh Catch

(please see server for today's preparation)

\$24.95

Starches

Whipped Potatoes

Steamed Rice

French Fries

Pastas

Garlic Noodles

Shitake mushrooms, edamame, fresh spinach, grilled chicken

\$14.95

Sausage Spaghetti

Garlic, local cherry tomatoes, feta cheese, broccoli, Spanish sausage

\$14.95

Cajun Smoked Chicken and Shrimp

Fettucine

Sweet onions, red bell peppers, and portabella mushrooms in a parmesan cream sauce

\$16.75

Sides

Steamed Rice

Garlic Mashed Potatoes

Grilled Vegetables

Steamed Vegetables

French Fries

\$3.95

JOHNNIE WALKER.

