

Our Dinner Menu

Appetizers

Taro Belly Crisps 8

Sake Braised Pork Belly with Pickled Cucumber Namasu in a Crispy Taro Shell

Jumbo Lump Crab Cakes 14

Roasted Corn, Cotija Cheese and Tomato Salsa

Mini Duck Confit Tacos 12

Red Pepper-Papaya Salsa, Cilantro Crème Fraîche

Flat Bread Pizza 10

Prosciutto, Baby Bella Mushroom, Mozzarella and Fresh Basil

Tempura Shrimp 15

Sweet Chili Dipping Sauce

Ahi Mango Poke 13

Wasabi, Pickled Ginger, Cucumber Namasu, Wonton Cones

Frito De Mare 11

Fried Calamari, Caper Aioli and Classic Marinara

Grilled Asparagus Bruschetta 10

*Pecorino Romano Cheese, Tomato Basil Relish
Balsamic Reduction*

Spicy Seafood Molokai 15

*Hawaiian Chile Spiced Jumbo Shrimp and Scallops,
Cool Mango and Pineapple Slaw*

Soup du Jour 6

Salads

The Red 7

*Baby Red Lettuces, Dried Cranberries, Sugared Pistachios,
Feta Cheese, Jicama, Sherie's Raspberry Vinaigrette*

Must Have Caesar 7

Chopped Romaine, White Anchovies, Crisp Crostini, Horseradish Caesar Dressing

The Mix 7

*Organic Mix Greens, Crisp Apple, Bartlett Pear, Candied Pecans, Crumbled Goat Cheese,
Tahitian Vanilla-Fig Vinaigrette*

Garden Grill 9

*Grilled Asparagus and Zucchini, Fried Artichoke Hearts, Sun Dried Tomato and
Kalamata Olive with a Creamy White Balsamic*

**Please Ask About our Soufflés and Warm Chocolate Truffle Cake to
Allow Ample Time for Preparation.*

There will be an 18% gratuity included for parties of six or more.

Specialties

Maison Baked Breast of Chicken 24

Brandied Creamy Crimini Mushroom Sauce and Horseradish Mash

Pollo a la Riojana 24

*Grilled 9oz Airline Chicken Breast, Pearl Onions, Sweet Peas,
Roasted Garlic and Chorizo with Cilantro Basmati Rice.*

Salmon Split Pea 24

*Poached Atlantic Salmon, Sweet Pea Risotto
Minted Lemon Cucumber Yogurt*

Fish And Chips 20

Macadamia Crusted Pacific Snapper, Veggie Sauté, Taro Chips, Pickled Mango Aioli

Potato Wrapped Chilean Sea Bass 34

*Sautéed Julienne Peppers, Zucchini, Carrots, Served over Peruvian Mashed Potatoes,
Cilantro Cream Sauce, Lemon-Oil Micro Greens*

Pork Chop Paillard 26

*Bone In Pork Chop, Pan Seared and Served with a Roasted Corn & Cotija Potato Cakes
alongside a Zesty Tomato and Pasilla Chile Sauce*

Pasta de Verano 24

*Linguini Pasta tossed with Dried Spanish Sausage, Grilled Chicken, Sweet Peas, Spring
Onions and Fresh Asparagus in a Light Summer Crème*

Cavatappi Pasta Pistou 18

*Curly Cavatappi Pasta, Red Bells, Broccolini
In a Sweet Onion Pesto Cream
Add Sautéed Jumbo Shrimp and Scallops 28*

From the Grill

Petit Filet and Lobster 36

Yukon Mashed Potato, Pearl Onion Demi Glace

Varietal Mix Grill 38

Grilled Lamb Chop, Petit Filet, Jumbo Prawns & Garden Vegetables and sauces to suit

Juniper Berry Crusted Rack of Lamb 44

*Wild Mushroom and Herb Risotto, Minted Grilled Zucchini,
Blood Orange Jalapeño Reduction*

Steaks

Prime Grilled 14oz. New York
34

Prime 16oz. Bone-In Rib Eye
40

10oz Garlic Crusted Filet
38

5oz Petit Filet
22

On The Side

Pork and Peas Mac and Cheese

Horseradish Fingerling Potato

Wild Mushroom Risotto

Baked Potato or Yukon Mash

***Asparagus, Carrot & Roasted
Garlic Ragout***

***All of our Steaks are Accompanied by our Signature Port Wine
Reduction and Seasonal Fresh Vegetables.***