

Our Menu

Every season our Executive Chef will endeavor to a new culture of flavors and Ingredients to form a versatile menu that caters to all. Enjoy our signature dishes and explore with us as we travel the globe throughout the year.

Signature Dishes

Appetizers

Jumbo Lump Crab Cakes

Roasted Corn, Cotija Cheese and Tomato Salsa 14

Pork and Peas Mac and Cheese

English Peas, Crisp Prosciutto, Artichokes, Boursin Cheese Cream Sauce 9

Mini Duck Confit Tacos

Red Pepper-Papaya Salsa, Cilantro Crème Fraîche 12

Salad

The Red Salad

Baby Red Lettuces, Dried Cranberries, Sugared Pistachios, Feta Cheese, Jicama, Raspberry Vinaigrette 7

Avocado and Tomato Salad

Crumbled, Queso Anejo in a Lemon Coriander Dressing 8

Entrées

Prime Grilled 14oz. New York

Grilled Sweet Potato, Port Wine Reduction 29

Prime 16oz. Bone-In Rib Eye

Bleu Cheese Baked Potato, Horseradish Cream 36

Salmon Sitka

Grilled Alaskan King Salmon, Garnished with Baby Potatoes, Roasted Baby Beets, Lemon Thyme Crème Fraîche 21

Petit Filet and Lobster

Yukon Mashed Potato, Pearl Onion Demi Glace 30

Varietal Mix Grill

Grilled Lamb Chop, Petit Filet, Jumbo Prawns & Garden Vegetables and sauces to suit 34

Juniper Berry Crusted Rack of Lamb

Wild Mushroom and Herb Risotto, Minted Grilled Zucchini, Blood Orange Jalapeño Reduction 36

Potato Wrapped Chilean Sea Bass

Sautéed Julienne Peppers, Zucchini, Carrots, Served over Peruvian Mashed Potatoes, Cilantro Cream Sauce, Lemon-Oil Micro Greens 32

Salmon New Orleans

Dusted with a House Made Cajun Blend, Seared with a Roasted Corn Macque Choux 21

MEDITERRANEAN

Appetizers

Flat Bread Pizza

Prosciutto, Baby Bella Mushroom, Mozzarella and Fresh Basil 8

Frito De Mare

Fried Calamari, Caper Aioli and Classic Marinara 11

Salad

Burrata Insalata

Extra Virgin Olive Oil and Balsamic Reduction 8

Venetian Insalata

Baby Gem Lettuce, Sun Dried Tomatoes, Kalamata Olives, Fried Artichokes, Creamy Herb Vinaigrette, Romano Cheese 8

Entree

14oz Veal Chop

Pecorino Baby Potatoes and a Wild Mushroom Demi Glace 34

Butterfish al Limon

Infused with Fresh Lemon and Mint and a Warm Tomato Pepper Relish 19

Pasta Del Giorno

Specialty Pasta's of the Season. Please Inquire with your Server.

Festa di Pescatori

Creamy Risotto, Jumbo Prawn, Scallop and Calamari in a Rich Bouillon 28

Asian Wind

Begin

Tempura Shrimp -Sweet Chili Dipping Sauce 15

Ahi Mango Poke- Wasabi, Pickled Ginger, Cucumber Namasu, Wonton Cones 13

Crab Roll- Jumbo Lump Crab, Avocado, Cucumber and Fresh Cilantro 14

Main

Crispy Shoga Barramundi- Wok Flashed Vegetables and Fresh Papaya Slaw 23

*Sesame Crusted Ahi- Edamame Black Rice, Tempura Veg and a Yuzu
Ginger Dipping Sauce 23*

Crispy Forikaki Chicken- Sesame Udon Noodles, Tamarind Cilantro Glaze 18

*Jade Prawn and Scallops- Seared in a Mild Coriander, Lemon Grass Curry
with Forbidden Black Rice 28*

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