



DINNER

Starters

Crab Dip - 17 ☆

Lump Crab Dip, Broiled Mozzarella and Garlic Baguette

Steak Bites - 14 GF

Seared Steak Bites with Chimichurri and

White Balsamic Tomatoes

Quail - 14 GF 🍴

Honey Glazed Quail with Lemon Vinaigrette Greens

Fried Shrimp - 13 🍴 ☆

Fried Shrimp, Peppers and Cilantro

Pork Belly Brussel Sprouts - 9 GF

Sautéed Brussel Sprouts and Pork Belly

Caprese - 9 🍴

Tomato, Mozzarella and Basil with Balsamic Reduction

Sandwiches

Choice of Fries, Sweet Potato Fries, Chips or a 360 Salad

Prime Rib - 14

Shaved Prime Rib, Horseradish Spread, Caramelized

Onions, Havarti Cheese and Arugula on Ciabatta Bread

Fried Chicken - 11 ☆

Chicken Breast, Ham, Pickles, Swiss and Ground

Mustard on Grilled French Brioche

Crab Melt - 17 ☆

Lump Crab, Mozzarella on Sourdough with Tomato,

Red Onion and Greens

Prime Cheeseburger - 12

Sharp Cheddar, Lettuce, Tomato, Onions, and

Pickles on a Challah Bun

Soups

Tomato Basil Soup Cup 4 | Bowl 6

Chef's Daily Soup Cup 4 | Bowl 6

Salads

Enhancements

Grilled Chicken-5 | Grilled Shrimp-7 | Grilled Salmon-9

360 Salad - Sm. 4 | Lg. 7 GF 🍴

Mixed Greens, Red Onion, Heirloom Tomato and

Cucumber with Balsamic Vinaigrette

Spinach Apple - Sm. 7 | Lg. 12 GF 🍴 ☆

Spinach, Green Apples, Strawberries, Cinnamon

Goat Cheese and Candied Pecans with

White Balsamic Vinaigrette

Kale and Beets - Sm. 6 | Lg. 10 GF 🍴

Kale, Carrots, Oranges and Beets with

Orange Thyme Vinaigrette

Classic Caesar - Sm. 5 | Lg. 8

Romaine, Croutons, and Parmesan

Jalapeño Chicken - 14 GF 🍴 ☆

Chicken Breast, Greens, Cilantro, Tomato, Jalapeños,

Roasted Corn, Carrots and Corn Tortillas

with Cilantro Lime Vinaigrette

Grilled Steak - 14

Sirloin, Greens, Red Onions, Tomatoes, Bleu Cheese

Crumbles, Fried Onions and Bleu Cheese Dressing

☆ Chef Favorite

🍴 Vegetarian

🍴 Spicy

GF Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



DINNER

Main Plates

Entrée Served with Table Bread

Seared Tuna - 26 GF 🍴

Blackened Tuna, Ginger Garlic Sauce with Pan Seared Vegetables and Sticky Rice

Orange Glazed Salmon - 27 GF

Sautéed Broccoli and Basmati with Orange Lemon Butter

Grilled Ribeye - 34 GF

Horseradish, Roasted Fingerling Potatoes and Asparagus

Filet Mignon - 38 GF

Garlic Mashed Potatoes, Seasonal Vegetables and Demi-Glace

Grilled Lamb Chops - 32 GF ☆

Fingerling Potatoes, Cucumber Tomato Salad and Mint Yogurt

BBQ Pork Chops - 26

Bone-In Pork Chops, Fried Onions, Borracho Beans, Grilled Corn and Cinnamon Apples

Pesto Chicken - 24 GF

Red Pepper Polenta and Sautéed Vegetables

Penne Pasta - 18 ☆

Italian Sausage, Lump Crab, Broccoli, Sliced Red Pepper and Garlic

Simply Grilled

Lightly Seasoned and Grilled

Served with Fingerling Potatoes and Seasonal Vegetables

Tuna Steak – 26

Salmon Filet – 24

Pork Chops Bone-In – 22

½ Chicken – 19