

Chef's Menu

• APPETIZERS •

TEMPURA ASPARAGUS 12 G

Crispy fried asparagus, parmigiano reggiano, parmesan garlic sauce

CORNED BEEF REUBEN SOUP CUP 6 / BOWL 10

• SALAD •

CHORIZO TACO SALAD 14

Ground chorizo, romaine lettuce, black bean and corn salsa, pico de gallo, queso fresco, cilantro, fried flour tortilla, creamy salsa dressing

• SEA AND LAND •

BBQ PULLED PORK BURGER 16

Classic 8 oz. blend of prime beef cuts, pulled pork, cheddar cheese, BBQ sauce and coleslaw on a pretzel bun, house chips

BLACKBERRY DIJON PORK CHOP 28 G

12 oz bone in pork chop, double corn polenta with prosciutto, blackberry dijon sauce, side salad

CHILEAN SEA BASS 60

Seared chilean sea bass, lo mein noodles, honey garlic sauce, shishito peppers, green onions, sesame seeds, side salad

• DESSERT •

HONEY LAVENDAR CHEESECAKE 8

Berry compote, honeycomb brittle

ITALIAN COCONUT CREAM CAKE 8 G

Coconut and walnut cake, cream cheese frosting, toasted coconut

Suggested Wine ~ Bedrock Old Vine Red Zinfandel, California, 2022

Glass – 10 Quartino – 14 Bottle – 40

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM