



EXECUTIVE CHEF, SANTOSH KORADI

APPETIZERS

SHRIMP COCKTAIL

5 JUMBO SHRIMP
9 JUMBO SHRIMP

MEXICAN SHRIMP COCKTAIL

JUMBO | CUCUMBER | RED ONION
TOMATO | AVOCADO | CILANTRO
SPICY TOMATO JUICE

PARMESAN-CRUSTED

CRAB CAKES

AVOCADO SAUCE | ROASTED CORN
MANGO SALSA

SEARED BEEF TARTARE

BALSAMIC | ENOKI | BAGNA CÀUDA
CHARDONNAY SALT

WARM GOAT CHEESE

MARINATED | BAKED CROTTIN | BRIOCHE
DATE TAPENADE | MICRO HERB SALAD

SALADS

Served with Muffin of the Day

Add Chicken / Salmon / Steak

ICEBERG WEDGE

BACON BITS | BLEU CHEESE CRUMBLES
DICED TOMATOES | CHOPPED EGGS
BLEU CHEESE DRESSING

CAESAR SALAD

ROMAINE HEARTS | ASIAGO CHEESE
GARLIC CROUTONS | ASIAGO CAESAR DRESSING

ROCKET, RADICCHIO & FIG SALAD

WITH PARMESAN WAFERS
TOASTED HAZELNUTS
WHITE BALSAMIC DRESSING

FALL HARVEST

ORGANIC RICE BLEND | BABY ARUGULA
CRANBERRIES | CANDIED PECANS
BUTTERNUT SQUASH | FETA CHEESE
APPLE CIDER VINAIGRETTE

BEETS & BURRATA SALAD

BEETS | TOMATOES | AVOCADO
BALSAMIC REDUCTION | VIRGIN OLIVE OIL DRIZZLE

*House-made Dressings | Ranch | Asiago Caesar | Bleu Cheese
Italian Honey Balsamic | Asian Vinaigrette | Thousand Island*

SOUTH OF THE BORDER

STREET TACOS

FRESH PICO DE GALLO
SPANISH RICE | REFRIED PINTO BEANS

*Shrimp | Chicken | Steak
or combination
Flour or Corn Tortilla*

PORK CARNITAS

CRISPY PORK SHANK | PICKLED RED ONION
RED & GREEN SALSA | PICO DE GALO
SPANISH RICE | REFRIED PINTO BEANS

EL PASO COMBO

CHEESE ENCHILADAS | BEEF TACOS
CHILI RELLENOS | SPANISH RICE
REFRIED PINTO BEANS

FAJITAS

SAUTÉED PEPPERS | ONIONS
SPANISH RICE | REFRIED PINTO BEANS

*Shrimp | Chicken | Steak
or combination
Flour or Corn Tortilla*

TAMPIQUENA

NY Strip or Chicken Breast
TWO RED OR GREEN ENCHILADAS
GREEN CHILE | MIX CHEESES
SPANISH RICE | REFRIED PINTO BEANS



EXECUTIVE CHEF, SANTOSH KORADI

MAIN COURSE

MIXED GRILLED FISH

LOBSTER | PRAWNS | SEA BASS
SEA SCALLOPS CALAMARI
CELERIAC PURÉE | FENNEL | CITRUS

SCALLOPS MARTINE

ORANGE MARTINE SAUCE
PEACH | HARICOT
ORANGE FOAM

SPINACH PESTO SALMON

PANCETTA | WHITE BEAN RAGOUT
SEASONAL VEGETABLES

BUTTER CHICKEN CURRY

STEAMED RICE | NAAN
MANGO CHUTNEY

FURIKAKE SEABASS

CRISPY GARLIC | BOK CHOY
BLOOD ORANGE RELISH
TERIYAKI BEET REDUCTION

CHICKEN JERUSALEM

LINGUINI | ARTICHOKE
SAVORY CREAM SAUCE

FETTUCINE ALFREDO

CHICKEN | SALMON | SHRIMP
CREAMY ALFREDO SAUCE
DICED TOMATOES
STEAMED BROCCOLI

PRIME RIBEYE DELUXE

RIBEYE | SLICED AVOCADO
RED ONION | TOMATO
TOREADOS

FROM THE GRILL BUTCHER BLOCK

HERBS | ROCKET | FENNEL SEMI DRIED TOMATO SALAD
& GRILLED LEMON

Choice of a Side Dish and a Sauce

PRIME RIBEYE	12 oz.	14 oz.
PRIME NY STRIP	12 oz.	14 oz.
FILET MIGNON	8 oz.	10 oz.

LAMB

LAMB CHOP NEW ZEALAND

POULTRY

AIRLINE CHICKEN

6 oz Bone-In/Skin on

SEA

HERBS | ROCKET | FENNEL SEMI DRIED TOMATO SALAD
& GRILLED LEMON

Choice of a Side Dish and a Sauce

KING PRAWNS

BLACK COD

FILLET OF TASMANIAN SALMON

SIDE DISHES

POTATO PURÉE WITH TRUFFLE OIL

TRUFFLE SKINNY FRIES

DUCK FAT-ROASTED NEW POTATOES
SEASONED WITH ROSEMARY AND
SMOKED SEA SALT

POACHED GREEN ASPARAGUS WITH
MANCHEGO BUTTER (V)

SAUCES

Add On Sauces

ARGENTINEAN CHIMICHURRI

WILD MUSHROOM, THYME, & AU JUS

RED WINE, THYME & SHALLOT AU JUS

GARLIC & SOY AU JUS

GRAIN MUSTARD CAFE AU LAIT
(Creamy Mustard and Veal Jus)

TYPES OF BUTTER

Choose your Butter

ROAST GARLIC, SMOKED PAPRIKA
& OLIVE BUTTER (V)

TARRAGON & MUSTARD BUTTER

CAPER, ANCHOVY & CHILI BUTTER

MANCHEGO BUTTER (V)