



EXECUTIVE CHEF, SANTOSH KORADI

STARTERS

SHRIMP COCKTAIL

5 JUMBO SHRIMP
9 JUMBO SHRIMP

MEXICAN SHRIMP COCKTAIL

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

PARMESAN-CRUSTED CRAB CAKES

AVOCADO SAUCE | ROASTED CORN
MANGO SALSA

DEVEILED EGG TRINITY

CRISPY PANCETTA | SMOKED TROUT ROE
SMOKED SALMON | SUMAC
ORANGE BRAISED FENNEL

SEABASS STREET TACOS

PORTOBELLO MUSHROOM | ASIAN SLAW
CORN TORTILLA

SALADS

Add Chicken / Salmon / Steak |

ICEBERG WEDGE

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

CAESAR SALAD

ROMAINE HEARTS | PARMESAN CHEESE
GARLIC CROUTONS | CAESAR DRESSING

ROCKET, RADICCHIO & FIG SALAD

PARMESAN WAFERS | TOASTED HAZELNUTS
WHITE BALSAMIC DRESSING

FALL HARVEST

ORGANIC RICE | 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

PICO DE GALLO
SPANISH RICE | REFRIED PINTO BEANS

Shrimp | Chicken | Steak
or combination
Flour or Corn Tortilla

PORK CARNITAS

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

EL PASO COMBO

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

FAJITAS

SAUTÉED PEPPERS | ONIONS
SPANISH RICE | REFRIED BEANS

Shrimp | Chicken | Steak
or combination
Flour or Corn Tortilla

TAMPIQUENA

NY Strip or Chicken Breast
TWO RED OR GREEN ENCHILADAS
GREEN CHILE | CHEDDAR JACK CHEESE
SPANISH RICE | REFRIED PINTO BEANS



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MAIN COURSE

PAN-SEARED SNAPPER
MACHO SAUCE | CORN PURÉE
CHARRED GRILL ASPARAGUS

CHICKEN JERUSALEM
LINGUINI | ARTICHOKE
SAVORY CREAM SAUCE

BUTTER CHICKEN CURRY
STEAMED RICE | NAAN
MANGO CHUTNEY

FURIKAKE SEABASS
CRISPY GARLIC | SPINACH
TERIYAKI BEET REDUCTION

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

PRIME RIBEYE DELUXE
RIBEYE | SLICED AVOCADO
RED ONION | TOMATO
TOREADOS

BRAISED SHORTRIB
MASHED POTATOES | ASPARAGUS
RED WINE DEMI

SPINACH PESTO SALMON
PANCETTA | WHITE BEAN RAGOUT
SEASONAL VEGETABLES

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.

SEA

HERBS | ROCKET | FENNEL SEMI DRIED TOMATO SALAD
& GRILLED LEMON
Choice of a Side Dish and a Sauce

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 | \$3
ARGENTINEAN CHIMICHURRI

WILD MUSHROOM, THYME, & AU JUS

RED WINE, THYME & SHALLOT AU JUS

TOREADO DEMI

TYPES OF BUTTER

Choose your Butter
ROAST GARLIC, SMOKED PAPRIKA
& OLIVE BUTTER (V)

MANCHEGO BUTTER (V)