

Dinner

STARTERS

SHRIMP COCKTAIL

Chipotle Cocktail Sauce | Lemon

\$23



SALADS

TOMATO CAPRESE SALAD



Tomatoes | Fresh Mozzarella | Basil | EVOO & Balsamic

\$17

CAESAR SALAD

Hearts Of Romaine | Parmesan Cheese | Crostini | Anchovy

\$19



MAIN DISHES

12 OZ. RIBEYE STEAK



Fingerling Potatoes | Asparagus | Demi-Glaze

\$64

PAN SEARED CHICKEN BREAST

Lemongrass Scented Israeli Couscous | Swiss Chard

Cilantro Mint Coulis

\$32

GRILLED SALMON

Israeli Couscous | Swiss Chard | Sherry Vinegar Reduction

\$49

CHIPOTLE BASIL PESTO PASTA

House Made Chipotle Pesto | Chicken | Black Beans | Spinach

Sundried Tomatoes

\$44

PASTA PRIMAVERA



Penne | Asparagus | Onion | Red & Green Peppers

Spinach | Marinara

\$38