

# 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

### AIRLINE CHICKEN BREAST

Lemongrass Scented Israeli Couscous | Swiss Chard

Cilantro Mint Coulis

\$43

### 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