



## STARTERS

### SHRIMP COCKTAIL

Chipotle Cocktail Sauce | Lemon  
\$23

### SEARED TUNA

Soba Noodles | Cucumber | Cilantro | Edamame | Soy Lime Dressing  
\$25

### FALAFEL

Chimichurri | Pickled Red Onion  
\$21



## 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

### SEARED HALIBUT

Curried Couscous | Pickled Mango | Ginger | Red Onion Slaw  
\$63

### GRILLED SALMON

Israeli Couscous | Swiss Chard | Sherry Vinegar Reduction  
\$49

### CRAB CAKES

Cilantro Lime Crema | Arugula | Lemon  
\$45

### 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

Tax and gratuity not included in price.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Vegetarian



Gluten Free



Vegan