

## SMALL PLATES

CHICKEN CORN CHOWDER  
CUP 5 BOWL 8

GOLDEN COCONUT SHRIMP  
GRILLED PINEAPPLE, SRIRACHA LIME AIOLI,  
MACADAMIA NUTS AND TEQUILA MANGO  
CHUTNEY 12

WARM SAUSAGE MUSHROOM CAPS  
HOUSE GROUND ITALIAN SAUSAGE, WHITE  
MUSHROOMS, BALSAMIC SYRUP AND  
PARMESAN CHEESE 10

SOUP DU JOUR  
CUP 5 BOWL 8

HOUSE OR CAESAR SALAD\*  
6

Ⓞ FARM FRESH ORGANIC DEVEILED EGGS  
LOCAL CAGE-FREE EGGS, CREAMY FRENCH  
MUSTARD YOLKS, BACON CRUMBLE AND  
GREEN ONIONS 6

Ⓞ JUMBO SHRIMP COCKTAIL  
4 U-10 CHILLED SHRIMP, HORSERADISH  
COCKTAIL SAUCE AND LEMON 22

## SALADS

SOUTHWEST CHICKEN SALAD  
FRESH ICEBERG & ROMAINE LETTUCE,  
ROASTED CORN, TOMATOES, BLACK BEANS,  
AND AVOCADO TOSSED WITH CILANTRO LIME  
VINAIGRETTE, FRIED ONION AND TORTILLA  
STRIPS 16

WARM BEET AND GORGONZOLA SALAD  
MARKET BEETS, MANDARIN ORANGES,  
AVOCADO, WALNUTS, BABY GREENS, ISRAELI  
COUSCOUS AND CHAMPAGNE CRANBERRY  
EMULSION 13

Ⓞ CLASSIC COBB SALAD  
FIRE GRILLED CHICKEN BREAST, ICEBERG AND  
ROMAINE LETTUCE, SMOKED BACON,  
TOMATO, BLEU CHEESE CRUMBLES, CHOPPED  
EGG AND AVOCADO, SERVED WITH YOUR  
CHOICE OF DRESSING 16

ASIAN ORANGE CHICKEN SALAD  
CRISPY CHICKEN, ROMAINE, SOBA NOODLES,  
MANDARIN ORANGES, TOASTED SESAME  
CITRUS VINAIGRETTE 15

Ⓞ GRILLED PEPPERCORN FILET WEDGE  
SALAD  
ICEBERG LETTUCE, BACON, TOMATO, RED  
ONION AND BLUE CHEESE DRESSING 15

VERDE SALAD  
"HOT SMOKED" CHILLED SALMON, ASIAGO,  
TOMATO, PEPITAS, BLACK CURRANTS,  
DEHYDRATED CORN AND BARLEY SERVED  
WITH APPLE MUSTARD VINAIGRETTE 15

Ⓞ SHRIMP LOUIE SALAD  
SWEET POACHED SHRIMP, CLASSIC TANGY  
CHILE DRESSING, FRESH LETTUCES, AVOCADO,  
TOMATO AND CUCUMBER 14

## MESQUITE GRILL FARE

ONE TOPPING +2, TWO TOPPINGS +3, THREE TOPPINGS +4, FOUR TOPPINGS +5, FIVE TOPPINGS +6

### T.V.A. PIZZA

ITALIAN TOMATO SAUCE AND MOZZARELLA CHEESE WITH BASIL 13

EXTRA TOPPINGS: SAUSAGE, PEPPERONI, CHICKEN, MUSHROOMS, JALAPENOS, ROASTED RED  
ONION, SLICED TOMATO, PEPPERONCINI PEPPERS OR BLACK OLIVES

### GRILLED PASTRAMI REUBEN

SLICED THIN PASTRAMI, SWISS, GRILLED MARBLE RYE, RUSSIAN DRESSING AND HOUSE SAUERKRAUT 14

### GARLIC BUTTER STEAK SLIDERS

BACON-TOMATO JAM, RED PEPPER WHIPPED GOAT CHEESE, LEAF LETTUCE ON A BABY BRIOCHE BUN 19

### PRIME RIB BEEF DIP\*

THIN SLICED, MELTED PROVOLONE CHEESE, CARAMELIZED ONIONS, TOASTED CIABATTA ROLL AND AU JUS  
ADD SAUTÉED MUSHROOMS +1 20

### SIGNATURE ANGUS BURGER\*

SWEET GOLDEN BRIOCHE BUN, LETTUCE, TOMATO, PICKLE AND ONION 13 ADD: CHEESE, AVOCADO,  
GRILLED ONIONS, BACON, JALAPENOS, GREEN CHILES OR SAUTÉED MUSHROOM +1

### FISH & CHIPS

BEER BATTERED WILD ALASKAN COD, FRIES, TARTAR SAUCE, LEMON AND HOUSE COLE SLAW 18

**We want your meal and experience to be excellent. Please request any  
dietary restraints and some items can be made Gluten Free, ask your server.**

**An automatic 18% service charge will be added to your check**

## SEAFOOD ENTRÉES

ADD A SIDE SALAD OR CAESAR SALAD TO ANY ENTRÉE 6

### CHEF'S MARKET FRESH CATCH

SPAETZLE SAUTÉ, PARMESAN GRILLED ASPARAGUS, SUN DRIED TOMATO-OLIVE COMPOTE AND LEMON CAPER BUTTER MP

### Ⓞ STEAMED LOBSTER TAIL

COLD WATER, HALF POUND TAIL, MELTED BUTTER, SEASONAL VEGETABLE AND A LOADED BAKED POTATO 32

### BASIL SEARED PETRALE SOLE

SWEET PEA-CRAB RISOTTO, ROASTED ASPARAGUS, BROWN BUTTER, CRISPY BACON AND ALMOND PESTO AIOLI 26

### Ⓞ CEDAR PLANK ROASTED WILD SALMON\*

AGAVE GLAZED ORGANIC SCOTTISH SALMON, DILL WHIPPED GOAT CHEESE, DRIED BLUEBERRIES AND CHARRED TOMATO-CORN RELISH 28

## USDA HOUSE-AGED STEAKS

HAND CUT, HOUSE-AGED STERLING SILVER MID-WEST BEEF. INCLUDES CHEF'S VEGETABLE, AND CHOICE OF POTATO: BUTTER WHIPPED, BAKED AND LOADED, FRENCH FRIES OR SCALLOPED POTATO.

### Ⓞ 7 OZ. FILET MIGNON\*

34

### Ⓞ 10 OZ. NEW YORK STRIP\*

33

### Ⓞ 18 OZ. USDA 50-DAY AGED RIB EYE\*

36

### Ⓞ 5 OZ. STEAK DIANE\*

29

## CHEF'S SHOWCASE

### SURF & TURF\*

PETITE FILET MIGNON AND STEAMED LOBSTER TAIL, CHEF'S VEGETABLE AND A LOADED BAKED POTATO 49

### PASTA OF THE MOMENT

AS QUOTED BY YOUR SERVER, LIMITED AVAILABILITY, VEGETARIAN OPTIONS ALSO AVAILABLE

### Ⓞ BBQ PORK BACK RIBS

HOUSE SMOKED WITH OUR CLUB-MADE BBQ SAUCE SERVED WITH FRIES AND COLE SLAW 22

### CHICKEN POT PIE

TENDER BRAISED BREAST OF CHICKEN, CELERY, CARROT AND ONION, TOPPED WITH FLAKY PIE CRUST AND SMOTHERED IN A RICH CREAM SAUCE 20

### ROAST TURKEY DINNER

HAND CARVED, SLOW ROASTED TURKEY BREAST, CHEF'S VEGETABLES, MASHED POTATOES, SIMPLE STUFFING, CRANBERRY JAM AND DARK GRAVY 22

### Ⓞ PETITE FILET AU POIVRE\*

CRACKED PEPPERCORN CRUST, SCALLOPED POTATOES, CHEF'S NIGHTLY VEGETABLE AND BRANDY CREAM SAUCE 29

### BRAISED BEEF SHORT RIB RAGU

GEMELLI PASTA, GREEN PEAS, ROASTED CARROTS AND BUTTERY PAN SAUCE 29

EXECUTIVE CHEF CHRIS FALCONER

EXECUTIVE SOUS CHEF CAMERON CAMPBELL

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Split Plate Charge; \$4 includes an additional side dish for the split entrée