

SMALL PLATES

CHICKEN CORN CHOWDER
CUP 5 BOWL 8

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

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

SOUP DU JOUR
CUP 5 BOWL 8

HOUSE OR CAESAR SALAD*
6

NIGHTLY BRUSCHETTA OFFERING
THE CULINARY TEAMS CREATIONS, OFFERED
DAILY FOR YOU

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

SALADS

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

Ⓞ SONOMA MEDITERRANEAN SALAD
BABY GEM LETTUCE, CUCUMBER, TOMATO,
OLIVES, AVOCADO, CAPERS, FETA CHEESE AND
TOSSED IN HERBED SHERRY VINAIGRETTE 13

ITALIAN BABY KALE WITH SOPPRASSETTA
PARMESAN, PICKLED ONIONS, ROASTED
PEPPERS, MINI MOZZARELLA AND OREGANO
VINAIGRETTE 14

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

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

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

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

Ⓞ POTATO CRISPED CANADIAN WALLEYE

WHITE BEAN PUREE, SWEET CORN PUDDING, WILTED SPINACH, APPLEWOOD SMOKED BACON AND BROWN BUTTER 28

BASIL SEARED PETRALE SOLE

SWEET PEA-CRAB RISOTTO, ROASTED ASPARAGUS, BROWN BUTTER 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

Ⓞ 5 OZ. 'BLACKENED AND BLUE' PETITE FILET MIGNON*

SEARED WITH BLACKENING SPICE AND TOPPED WITH MELTED BLEU CHEESE 29

Ⓞ 10 OZ. NEW YORK STRIP*

33

Ⓞ 18 OZ. USDA 50-DAY AGED RIB EYE*

36

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

SONORAN ROASTED HALF CHICKEN

CHILE RELLENO, MOLE SAUCE AND TOMATILLO RELISH 22

HOUSE "STEAK-LOAF"

BUTTER WHIPPED POTATOES, BACON WRAPPED MEATLOAF, CHEF'S VEGETABLE OF THE DAY AND PAN GRAVY 20

Ⓞ PETITE FILET AU POIVRE*

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

EXECUTIVE CHEF CHRIS FALCONER

EXECUTIVE SOUS CHEF CAMERON CAMPBELL

SOUS CHEF MATT CARTMILL

*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