

## SMALL PLATES

CHICKEN CORN CHOWDER  
CUP 5 BOWL 8

HOUSE OR CAESAR SALAD\*  
6

CHEF'S MARKET CHEESE BOARD  
WARM DRIED CHERRY-MERLOT COMPOTE,  
AGED CHEDDAR, FRESH FRUIT, DATES, DRY  
SALAMI, BABY BRIE, OLIVES, PECAN GOAT  
CHEESE, LOCAL HONEY AND HOUSE SMOKED  
JACK 9

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

SOUP DU JOUR  
CUP 5 BOWL 8

GOLDEN COCONUT SHRIMP  
GRILLED PINEAPPLE, SRIRACHA LIME AIOLI,  
MACADAMIA NUTS AND TEQUILA MANGO  
CHUTNEY 13

PORK POT STICKER  
SERVED STEAMED OR CRISPY, WITH  
CUCUMBER SESAME AND GINGER SOY DIPPING  
SAUCE 7

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

## SALADS

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

CAESAR SALAD\*  
ROMAINE LETTUCE, CROUTONS, PARMIGIANO  
REGGIANO AND CREAMY ANCHOVY DRESSING  
9 ADD GRILLED CHICKEN 13, GRILLED  
SALMON 14, GRILLED SHRIMP 16

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

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

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

### 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 notify your server  
of any dietary restrictions. Some items can be made Gluten Free.**

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

## SEAFOOD ENTRÉES

ADD A SIDE SALAD OR CAESAR SALAD TO ANY ENTRÉE 6

HEALTHY OPTIONS TO SUBSTITUTE: FRESH FRUIT, STEAMED ASPARAGUS, BABY SPRING GREENS OR SIMPLE STEAMED VEGETABLES

### GF STEAMED LOBSTER TAIL

COLD WATER, HALF POUND TAIL, MELTED BUTTER, SEASONAL VEGETABLE AND A LOADED BAKED POTATO 34

### GF CEDAR PLANK ROASTED WILD SALMON\*

AGAVE GLAZED ORGANIC SCOTTISH SALMON, DILL WHIPPED GOAT CHEESE, DRIED BLUEBERRIES AND CHARRED TOMATO-CORN RELISH 4OZ. 21 - 7OZ. 28

### CHEF'S MARKET FRESH CATCH

STEAMED BABY BOK CHOY, EDAMAME SESAME PICO AND CITRUS PONZU SAUCE MP

### SHRIMP FAJITAS

GARLIC SAUTÉED SHRIMP, PEPPERS, ONIONS, AVOCADO, FLOUR TORTILLAS, HOUSE SALSA AND FRESH CILANTRO 22

## 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.

### GF 5 OZ. 'BLACKENED AND BLUE' PETITE FILET MIGNON\*

SEARED WITH BLACKENING SPICE AND TOPPED WITH MELTED BLEU CHEESE 29

### GF 7 OZ. FILET MIGNON\*

34

### 5 OZ. PETITE FILET MIGNON\*

27

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

36

## COMFORT PLATES

### 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

### GF BBQ PORK BACK RIBS

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

### GF PETITE FILET AU POIVRE\*

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

## LIGHTER FARE

### GF MEDITERRANEAN CHICKEN

MARINATED LEMON-DILL CHICKEN BREAST, CUCUMBER AND OLIVE SALAD, SPRING GREENS, FETA CHEESE, BALSAMIC SYRUP, AVOCADO AND QUINOA 17

### FIRE BROILED MAHI MAHI

SUMMER CORN PUDDING, HARICOT VERT-WILD MUSHROOM SAUTÉ AND SHERRY BEET VINAIGRETTE 4OZ. 21 - 7OZ. 28

### PESTO SHRIMP SKEWER

ASPARAGUS SPEARS, MOROCCAN COUSCOUS, COMPRESSED WATERMELON PICO AND VANILLA-LEMON MARINATED FETA 3 EACH 17 - 6 EACH 23

### PETITE CRAB CAKES

WILD CAUGHT LUMP CRAB, BLACK BEAN PUREE, FRISEE-CORN SALAD, MANGO SALSA AND OLD BAY SOUR CREAM 28

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