

SMALL PLATES

CHICKEN CORN CHOWDER
CUP 5 BOWL 8

HOUSE OR CAESAR SALAD*
6

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

MUSHROOM AND GOAT CHEESE WON
TONS
CRISPY WON TONS FILLED WITH HERBS,
SHERRY MUSHROOMS AND GOAT CHEESE
SERVED WITH BALSAMIC SYRUP 6

Ⓞ 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

WARM PITA AND HUMMUS PLATE
MARINATED CUCUMBERS, HEIRLOOM GRAPE
TOMATOES AND EXTRA VIRGIN OLIVE OIL.
EXTRA PITA \$1 6

Ⓞ FARM FRESH ORGANIC DEVEILED 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

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

DYNAMITE BROILED MARKET WHITEFISH

CHEF'S MARKET SELECTED FRESH WHITEFISH, SEARED AND BROILED WITH CREAMY DYNAMITE TOPPING, WASABI-SWEET POTATO MASH, STIR FRY SHIITAKE SPINACH AND THAI CHILI LIME VINAIGRETTE MP

LUMP CRAB AND SWEET PEPPER GRATIN LOBSTER TAIL

HALF POUND COLD WATER LOBSTER TAIL SEARED AND COVERED WITH SWEET RED PEPPER, LUMP CRAB AND HERBED CRACKER CRUMBS, SERVED WITH FRESH SPINACH-CREAMED CORN AND SHERRY TARRAGON BUTTER SAUCE 22/39

GF CEDAR PLANK ROASTED WILD SALMON*

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

CHEF'S MARKET FRESH CATCH

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

HOUSE-MADE SALMON RAVIOLI AND RED PEPPER SHRIMP

TIGER SHRIMP POACHED IN A CREAMY, SWEET RED PEPPER-FENNEL SAUCE, SERVED WITH FRESH, HOUSE-MADE SALMON RAVIOLI AND WILD RICE PILAF 17/25

USDA HOUSE-AGED STEAKS

HAND CUT, HOUSE-AGED STERLING SILVER MID-WEST BEEF. INCLUDES CHEF'S VEGETABLE, AND CHOICE OF POTATO: 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

GF BBQ PORK BACK RIBS

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

GF HAND CUT 14 OZ. PORK CHOP

BRAISED GRANNY SMITH APPLE, CONFIT PEE WEE POTATOES, CHARRED BROCCOLI AND BOURBON-APPLE BUTTER 23

GF PETITE FILET AU POIVRE*

CRACKED PEPPERCORN CRUST, SCALLOPED POTATOES, CHEF'S 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

GF CRISPY IDAHO RAINBOW TROUT

GARLIC CHIPS, ANCHOVIES, FRESNO CHILIES, FAVA BEANS, CHERRY TOMATOES AND BASIL YOGURT 17/23

CRAB STUFFED PRAWNS

LUMP CRAB, TWO JUMBO PRAWNS, CITRUS SUPREMES, STONE FRUIT, WARM SPINACH SALAD AND CHARRED TOMATO COULIS 19

GF SIMPLE SEARED CANADIAN WALLEYE

7 OZ FILET OF WALLEYE, SEASONED AND SEARED, SERVED WITH WILD RICE PILAF, BABY MIXED GREENS AND MARINATED HEIRLOOM GRAPE TOMATOES WITH BARREL AGED BALSAMIC SYRUP 26

*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

EXECUTIVE CHEF CHRIS FALCONER

EXECUTIVE SOUS CHEF CAMERON CAMPBELL

SOUS CHEF MATT CARTMILL