



STARTERS

Flash Fried Calamari 11.
Sundried tomato aioli

Baked Brie Bites 12.
Brie cheese wrapped in puffed pastry, Granny Smith apple-walnut chutney

Sesame Seed Seared Tuna 15.
Wasabi crema, lemongrass ponzu, pickled ginger

Wagyu Cheesesteak Springrolls 9.
Caramelized onions, blue cheese mornay sauce

SOUPS

Wild Mushroom 7.
Truffle croutons, fine herbs

Lobster Bisque 8.
Snipped chives

Butternut Squash Soup 8.
Chicken-apple sausage, allspice crema

SALADS

Traditional Caesar 7.
Crisp romaine, cracked pepper croutons, locatelli cheese

Baby Spinach Salad 9.
Sundried tomatoes, blue cheese, red onion, red wine vinaigrette

Classic Iceberg Wedge 8.
Applewood smoked bacon, tomatoes, hardboiled egg, buttermilk bleu cheese dressing
Add grilled chicken to any salad \$6 *Add grilled shrimp to any salad \$9*

BUSINESS EXPRESS

LUNCH - \$17

Wild Mushroom Soup, Caesar Salad or
Calamari
With
Sweet Chili Tuna Salad, Scottish Salmon BLT or
Classic Chicken Salad Wrap
And
Iced Tea, Lemonade, Soda or Coffee



SANDWICHES

Black Angus Sirloin Burger 12.

Green leaf lettuce, tomato, red onion, aged white cheddar or Swiss cheese, garlic fries
*Add roasted wild mushrooms, bleu cheese, caramelized onions or applewood smoked bacon
for an additional one dollar each*

Scottish Salmon B.L.T on a Croissant 15.

Black pepper bacon, vine ripe tomatoes, green leaf lettuce, maple mustard

Wagyu Cheese Steak Sandwich 17.

Toasted baguette, aged white cheddar cheese, caramelized onions,
red bliss potato chips

Warm Jumbo Lump Crab Roll 16.

Grilled split top roll, bibb lettuce, cayenne-lemon butter
sweet potato waffle fries

ENTREES

Jumbo Lump Crabcake 15.

Candied sweet potatoes, butternut squash beurre blanc

Blackened Cobia Tacos 14.

Granny Smith apple-walnut chutney, shaved iceberg, grilled soft tortillas, micro cilantro

Grilled Australian Barramundi 18.

Baby spinach salad, sundried tomatoes, blue cheese, red onion, red wine vinaigrette

Sweet Chili Tuna Salad 13.

Bibb lettuce, crispy 5 spice dusted wonton frizzles, scallions

Chopped Cobb Salad with Grilled Chicken 14.

Romaine, applewood smoked bacon, avocado, hardboiled egg,
tomato, bleu cheese, creamy Dijon Dressing

Pan Seared Filet Mignon Tournedos 17.

Roasted pumpkin risotto, braised Brussels sprouts, brandy-dry cherry sauce

Classic Chicken Salad Wrap 13.

Sundried tomato wrap, baby spinach, garlic fries

FRESH FISH, SIMPLY GRILLED, ALWAYS AVAILABLE

Executive Chef / Partner John Talbot – Chef de Cuisine William Carr – Sous Chef Alberto Ochoa

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness;
especially if you have certain medical conditions