

**SAMPLE MENU**  
*Items Subject to Change*

# MARKET FRESH FISH & SEAFOOD

## APPETIZERS

### FLASH FRIED SHRIMP\*

Thai chili sauce, napa slaw, peanuts

\$13

*Pairs perfectly with*

*Riesling, Dr. Hermann, Mosel, Germany, 2017 \$10 glass / \$40 bottle*

## ENTREES

### ORA KING SALMON\*

Simply seared; with E.V.O.O., lemon.

Choice of miso vinaigrette, lime soy butter, lemon caper vinaigrette, chef's vegetables

\$33

*Pairs perfectly with*

*Chardonnay, Rodney Strong, Chalk Hill, California, 2016 \$13.75 glass / \$55 bottle*

### BARRAMUNDI\*

Simply seared; with E.V.O.O., lemon.

Choice of miso vinaigrette, lime soy butter, lemon caper vinaigrette, chef's vegetables

\$33

*Pairs perfectly with*

*Rosé, Miraval, Provence, France, 2018 \$13.50 glass / \$54 bottle*

## GRILL FEATURE

### CROWN JEWEL 8oz\*

The Ribeye Cap (Spinalis), known for its superior marbling, flavor and tenderness

\$40

*Pairs perfectly with*

*Cabernet Sauvignon, "Alexander Crown", Rodney Strong,  
Alexander Valley, Sonoma California, 2012 \$39.75 glass / \$159 bottle*

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.