

SAMPLE MENU
Items Subject to Change

MARKET FRESH FISH & SEAFOOD*

APPETIZER

FLASH FRIED SHRIMP*

Thai chili sauce, napa slaw, peanuts

\$13

Pairs perfectly with

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

ENTREES

COHO SALMON

Simply seared or grilled with E.V.O.O., lemon.

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

\$34

Pairs perfectly with

Rosé, Locations by David Phinney "F", France, NV \$13.75 glass / \$55 bottle

SHELLFISH STYLE PAELLA

Shrimp, mussels, clams, lobster, risotto, spicy tomato broth

\$28

Pairs perfectly with

Chardonnay, Sonoma-Cutrer, Russian River Valley, California, 2016 \$14.50 glass / \$58 bottle

LOBSTER & CRAB STUFFED TROUT

Lemon hollandaise, grilled asparagus

\$30

Pairs perfectly with

Red Blend, Locations "I" by Dave Phinney, Italy, NV 14.75 glass / \$59 bottle

GRILL FEATURE

CROWN JEWEL 8oz*

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

\$40

Pairs perfectly with

Cabernet Sauvignon, Orin Swift "Palermo", Napa, California, 2016 \$29.75 glass / \$119 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.