

SAMPLE MENU
Items Subject to Change

MARKET FRESH FISH & SEAFOOD

APPETIZER

BANG BANG SHRIMP*

Crispy shrimp, sweet chili sauce, green onion, peanut garnish

\$13

Pairs perfectly with

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

ENTREES

BLACKENED SWORDFISH*

Sweet corn relish

\$33

Pairs perfectly with

Pinot Noir, Crossbarn by Paul Hobbs, Sonoma Coast, California, 2016

\$17.75 glass / \$71 bottle

HALIBUT PORTERHOUSE*

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

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

\$36

Pairs perfectly with

Chardonnay, Sonoma-Cutrer, Russian River Valley, California, 2016

\$14.50 glass / \$58 bottle

GRILL FEATURE

CROWN JEWEL 8oz*

A ribeye cut, known for its superior marbling, flavor and tenderness

\$40

Pairs perfectly with

Cabernet Sauvignon, Crossbarn by Paul Hobbs, Napa, California, 2014

\$24.75 glass / \$99 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.