

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

SWORDFISH CHOP*

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

Choice of miso vinaigrette, lime soy butter, lemon caper vinaigrette, chef's vegetables
\$32

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

"Brut Rosé", Roederer, Anderson Valley, California, NV \$16.75 glass / \$67 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.