



Dining Room Menu  
6:30pm-11:00pm

First

Mixed Baby Greens-Pine Nuts-Cherry Tomatoes-Balsamic Vinaigrette	8
Goat Cheese Cherry Won Tons-Tomato Jam	8
Whole Leaf Romaine-Caesar Dressing-Parmesan Croutons	9
Tartare of Ahi Tuna	14
Crispy Lump Crab Cake	14
Tuna Poke Tacos-Seaweed Salad-Poblano Puree	14
Lobster Chipolte Tacos	14
Shrimp Cocktail-Miso Tarragon	15

Second

Penne Puttanesca-Tomato Sauce-Garlic-Capers-Black Olives-Anchovy	17
Sautéed Chicken Breast-Sherry Wine-Dijon Mustard-Melted Mozzarella	19
Pan Seared Thai Style Marinated Chicken Salad	19
Seafood Linguini-Garlic-White Wine Broth	23
Alaskan Wild King Salmon-Ponzu Sauce	24
Kobe Beef Burger-Apple Wood Smoked Bacon-Cheese Sauce-Pommes Frites	25
12 oz New York Steak-Mushrooms-Onions-Peppers-Olive Bread-Béarnaise Sauce	32
Parmesan Crusted Rack of Lamb	34

when available we use organic produce or the finest quality available  
all parties of 8 or more will be charged 18% gratuity