

Appetizers

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| <i>King Crab Dip</i> | <i>King Crab, Cream Cheese, Artichoke & Sun-Dried Tomato Topping, French Bread</i> \$16 |
| <i>Ceviche</i> | <i>Peruvian Scallops, Red Snapper, Shrimp, Red Onion, Cilantro, Citrus, Plantain Chips</i> \$16 |
| <i>Truffle Fries</i> | <i>Hand Cut Potatoes, White Truffle Oil, Garlic Aioli, House Made Ketchup</i> \$13 |
| <i>Empanadas</i> | <i>Stuffed with Spanish Seasoned Lamb in a Flaky Saffron Dough</i> \$12 |
| <i>Tempura Shrimp</i> | <i>Tempura Batter, Apple & Jicama Slaw, Asian Dipping Sauce</i> \$18 |

Soups & Salads

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| <i>Bouillabaisse</i> | <i>Lobster, Shrimp & Scallop above a silky Seafood Broth</i> \$12 |
| <i>House Salad</i> | <i>Baby Mixed Greens, Grilled Seasonal Vegetables, Cherry Tomatoes, House Vinaigrette</i> \$7 / \$11 |
| <i>Pear & Blue Cheese</i> | <i>Baby Mixed Greens, Poached Pear, Gorgonzola, Walnuts, Cider Vinaigrette</i> \$8 / \$12 |
| <i>Classic Wedge</i> | <i>Iceberg Lettuce, Gorgonzola Blue Cheese, Cherry Tomatoes, Bacon, Ranch</i> \$8 / \$12 |

Prime Cut Grilled Steaks

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| <i>8 oz Boneless Filet</i> | \$38 | <i>Shareable Steak Sides:</i> | <i>Steak Toppers:</i> |
| <i>16 oz New York Strip</i> | \$44 | <i>Mashed Potatoes</i> | <i>Roasted Mushrooms</i> \$5 |
| <i>18 oz Ribeye</i> | \$47 | <i>Cauliflower Au Gratin</i> | <i>King Crab</i> \$12 |
| <i>22 oz Bone-In Ribeye</i> | \$49 | <i>Asparagus Spears</i> | <i>Bearnaise Sauce</i> \$5 |
| | | <i>Au Gratin Potatoes</i> | <i>Blue Cheese Sauce</i> \$6 |
| | | <i>Creamed Spinach</i> | <i>Garlic Shrimp</i> \$15 |

Entrees

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| <i>Rosemary Lamb Rack</i> | <i>Butter Roasted New Potatoes, House Cured Bacon Lardon, Oven Roasted Tomatoes, Poached Baby Leeks, Rosemary Pine Nut Tart</i> \$38 |
| <i>Scallops</i> | <i>Hot Seared Scallops served over chilled Spanish Tomato Gazpacho, Pan Fried Crouton, Lavender Foam</i> \$38 |
| <i>Chilean Sea Bass</i> | <i>Bean Medley with Tiger Eye, Gigande, Haricot Vert & Black Eyed Peas, Cashew Confit, Clams, Miso Consomme</i> \$42 |
| <i>Seafood Risotto</i> | <i>Maine Lobster, Gulf Shrimp, Manila Clams, King Crab, Herbs, English Peas, Lobster Cream Sauce</i> \$39 |
| <i>Oven Roasted Salmon</i> | <i>Forbidden Rice, Papaya & Pineapple Chutney, Caramelized Sweet Potatoes, Spicy Shredded Green Papaya, Jicama Slaw</i> \$32 |

Prime | Seafood
Vintage