



Small Plates

- Shrimp Cocktail [Carb Conscious] 16
cocktail sauce/lemon wedge
- Crab cakes 18
almond romesco aioli / grilled zucchini ribbons
fried leeks
- Calamari Rock Shrimp 16
frito/ smoked tomato marinara
- Vegetable Minestrone Soup 9
basil oil

Sandwiches

- Black Angus Burger 17
choice of cheese/kaiser roll/ seashore fries
- Lettuce Wrap Burger [carb conscious] 17
grilled onions/blue cheese
mixed greens/ tomatoes/red onion
champagne vinaigrette
- Grilled Chicken 16
sourdough/ swiss cheese/ tomato/ avocado
french fries
- Untraditional Club 16
dark sweet wheat/turkey/bacon/swiss
tomato/daikon sprouts
black pepper mayonnaise/sweet potato fries
- Pastrami Reuben 17
marble rye/thousand island/swiss
cheese/sauerkraut/fries

Pizzas

- Fresh Pulled Mozzarella 13
margherita style/fresh basil/roasted
tomato/EVOO
- Roasted Vegetable & Goat Cheese 15
basil pesto
- BBQ Chicken Pizza 16
mozzarella/ red onion/ cilantro

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Salads

- Ahi Salad [Low Carb, Low Cholesterol] 23
mediterranean herb crusted ahi
mixed greens/flaky sea salt
green scallions/lemon garlic aioli
micro basil/champagne vinaigrette
- Crab & Shrimp Salad 23
romaine/onions/tomatoes/pistachios
champagne vinaigrette
- Caesar Salad 12
crisp romaine/parmesan/spicy croutons
caesar dressing
 - with grilled chicken 17
 - with grilled shrimp 18

Entrees

- Scottish Salmon 23
curry quinoa/spinach/tomatoes
grapefruit beurre blanc
- Linguini Cabrera 23
roma tomatoes/cilantro/chili flakes
chardonnay broth
 - with grilled chicken 28
 - with prawns 30
- Chicken Marsala 27
seared polenta/baby carrots
marsala wild mushroom sauce
- Grilled Filet Mignon 38
yukon mashed potatoes/ mushrooms
cabernet demi

Holiday Specials

- Prime Rib of Beef 38
yukon mashed potato/ grilled asparagus
- Pan Seared Local Bass 32
crispy risotto cake/ wilted fresh spinach
hazelnut noisette
- Slow Roasted Turkey Dinner 28
carved turkey breast/ confit of dark meat
buttered mashed potato/ roasted fall vegetables
cider~chestnut stuffing/ sage~cranberry chutney

Vegan, Gluten Free and Dairy Free options available

For more information or to make a reservation, please contact the Concierge at 949-487-7577 or visit us at [OpenTable](#).