

## Starters

**Beef Carpaccio Crostini - 9.5**  
Manchego cheese, red onion, spinach chiffonade, truffle oil, mustard sauce

**Coconut Shrimp - 9**  
sweet & sour-mint dipping sauce

**Chicken Satay Skewers - 8.5**  
peanut sauce, toasted coconut

**Ahi Tuna Poke - 9.5**  
with wasabi sour cream, tobikko and wonton crisps

**Stuffed Mushrooms - 8.5**  
pearl barley, mixed vegetables, feta, mozzarella, red pepper aioli

**Steamed Mussels & Clams - 10**  
tomatoes, fennel, garlic-white wine sauce

**Calamari - 9.5**  
Monterey bay calamari, Anaheim peppers, onions, chipotle aioli

**Puff Pastry Baked Brie - 9**  
apricot compote, roasted garlic, crostini, balsamic syrup

**Soup of the Day - 4.75**

## Salads

**Caesar - 5.75**  
parmesan, croutons, s.d.t.

**Baby Greens - 5.75**  
tomatoes, cucumbers, candied walnuts, house vinaigrette dressing

**Apple - 6.5**  
fennel, watercress, hazelnuts, brie, honey-vanilla bean dressing

**Citrus - 6.75**  
arugula, avocado, orange & grapefruit, red onion, sunflower seeds, mint and citrus vinaigrette

**Wedge - 6**  
green onions, tomatoes, blue cheese, pinenuts, herbed ranch dressing

**Spinach - 6.5**  
poached pears, goat cheese, toasted almonds, bacon, balsamic dressing

**with above salads you can add chicken - 5; salmon - 6; prawns - 6 or tri-tip - 6**

## Extras

**Mushrooms - 4**  
sautéed

**Tarragon French Fries - 5.75**  
garlic and feta cheese

**Roasted Potatoes - 3.5**  
thyme, rosemary,

**Garlic Mashed Potato - 3**

**Spinach - 4**  
sautéed with onions and garlic

**Garlic Bread - 2.75**  
parmesan, parsley

**Stuffed Bell Pepper - 5**  
pearl barley, mixed vegetables, feta, mozzarella, red pepper aioli

## Entrées

### *From the Mesquite Grill*

**Filet Mignon - 6oz. - 21 / 9oz. - 26**  
garlic mashed potatoes, sautéed spinach, mushrooms, bleu cheese sauce, demi glace  
bacon wrapped \$2.00 extra

**Cracked Black Peppercorn 12 oz. New York Steak - 22.75**  
roasted potatoes, tomato vinaigrette, green beans, dried cherry sauce, pecan-parsley butter

**Bone-In Rib Eye Steak 16 oz. - 27 or Prime Tri-Tip 8oz - 19.5**  
spicy balsamic steak sauce, potato gratin, mixed vegetables

**Rack of Lamb - 26.75 or Lamb Loin Chops - 19.75**  
wild mushroom-caramelized onion-spinach risotto, lamb jus, pistachio tapenade

**Souvlaki : Chicken 16.50, Jumbo Prawns 18.50 or Beef Tenderloin 19.75**  
marinated in lemon juice, garlic and oregano, stuffed bell pepper, and cucumber yogurt

**Salmon - 19.5 or Swordfish - 19.75**  
marinated in lemon & fresh herbs

brown rice pilaf, caponata, honey mustard sauce

**Rosemary Rubbed Pork Tenderloin - 18.5**  
grilled polenta, napa cabbage with bacon, glazed rosemary apples and onions

**Slow Braised Short Rib - 18.75 or Pot Roast - 17.5**  
over garlic mashed potatoes, horseradish cream, crisp onions

**Stuffed Chicken Breast - 17.75**  
with prosciutto and mozzarella cheese, served with garlic mashed potatoes, grilled zucchini, roasted garlic sauce, mustard aioli

**Chicken and Brie Penne Pasta - 15.5**  
mushrooms, roasted peppers, tomatoes, spinach, green beans, roasted garlic in a creamy brie sauce

**Paella - 19.5**  
saffron rice, andouille, bell peppers, artichoke hearts, peas, sun-dried tomatoes, white fish, clams, mussels, shrimp, chicken

**Cioppino - 18.5**  
mussels, clams, shrimp, white fish, crab meat, potatoes, spicy tomato-saffron sauce, garlic bread  
macadamia nuts crusted **Ahi Tuna - 19.75**  
seared **rare** - coconut-cilantro-ginger sticky rice, snow peas, sweet & spicy sriracha butter, daikon sprouts and crispy wontons

### *Vegetarian Selections*

**Tuscan Fresh Tagliatelle - 14.5**  
roasted garlic & peppers, pine nuts, kalamata olives, red onions, eggplant, basil, parsley, feta, a light tomato sauce

**Farfalle Pasta - 14.5**  
zucchini, peas, s.d.t. broccoli, spinach with pesto cream sauce

**Ravioli - 14.75**  
roasted butternut squash, pecans, dried cranberries, sage, onions  
brown butter

**Roasted Vegetable Lasagna or Eggplant Parmigiana 14**  
marinara and bechamel sauces and balsamic syrup  
baby arugula with citrus dressing

**Vegetable Paella - 14.75**  
saffron rice, bell peppers, artichoke hearts, peas, green beans, mushrooms and sun-dried tomatoes

Executive Chef  
**Dan Gosling**

Private banquet room up to 300 persons  
19% gratuity included / tables of 8+ Split Entrée \$3, Corkage Fee \$20  
We reserve the right to refuse service to anyone.