

# Starter



Smoked Gouda Baked Orzo Mac & Cheese Croquette 12  
Truffle Caprice with Albahaca Pesto

Seared Sesame Ahi Tuna\* 12  
Ginger Bok Choy Slaw Over Crispy Wonton Chips and Spicy Wasabi Root



Oven Seared Ancho Tofu Tostadas (Vegetarian) 12  
Portobello Mushrooms, Smoked Tomato Salsa, Pepper Jack Cheese  
Add Chicken \$4, Shrimp \$6, or Steak\* \$8

Soup du Jour 6  
Please ask your server for today's feature

Home Made Chicken Vegetable Soup 6

# Salads

Add Chicken 4, Blackened Shrimp 6, Steak 8, or Salmon\* 8



Asian Salad 12  
Mixed Greens, Napa Cabbage, Soba Noodle, Baby Corn, Carrots, Red Peppers, Asian Honey Sesame Dressing



Traditional Caesar Salad 10  
Romaine Lettuce, Creamy House Made Caesar Dressing, Croutons, Parmesan



Tomato Cucumber Salad 12  
Carrot, Cherry Tomato, Cucumber, Cilantro Dressing



Sweet Beet Salad 10  
Mixed Greens, Fresh Beet, Pine Nut, Goat Cheese, Dried Cranberry, Poppy Seed Dressing



Moroccan Couscous Salad 10  
Couscous, Arugula, Dried Apricot, Dried Cherry, Toasted Sunflower Kernels, Fresh Mint, Lemon Vinaigrette

# Wines

	Glass	Bottle
La Marca, Prosecco	8	35
2015 Canyon Road, Chardonnay, CA	6	30
2016 Robert Hall, Chardonnay, Paso Robles, CA		48
2016 Canyon Road, Sauvignon Blanc, CA	6	30
2017 Whitehaven, Sauvignon Blanc, New Zealand	12	48
2017 Santa Marina, Pinot Grigio, Provincial Di Pavia, Italy	6	30
2017 Juliette, Rose, Provence, France	8	35
2017 Canyon Road, Cabernet Sauvignon, CA	6	30
2016 Oberon, Cabernet Sauvignon, Napa Valley, CA		48
2016 Dynamite, Red Blend, CA	8	32
2014 Canyon Road, Pinot Noir, CA	6	30
2015 La Crema, Pinot Noir, Monterey, CA		46



Vegetarian

Containing no solid meat but may contain eggs or dairy



Vegan

Free of all animal-based ingredients and by-products



Avoiding Gluten

Made without gluten containing ingredients

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please direct any concerns to your server, who will be more than happy to assist you.

# Sandwiches

Wagyu Sliders\* 12

Wagyu Beef Patty, Brioche Bun, Leaf Lettuce, Heirloom Tomato, Shaved Onions, French Fries  
Additional Toppings \$1 ea

Classic Cuban 12

House-Roasted Pork Loin, Smoked Ham, Swiss, Dijon Mustard, Dill Pickles, Cuban Bread



"0" Carb Horseradish Beef Tenderloin Lettuce Wrap 10

Roast Beef, Horseradish Cream, Tomato, Bib Lettuce, Pickled Carrot and Red Onion, Shaved Raddicco



Chickpea, Cranberry and Arugula Wrap (Vegetarian) 10

Pesto Marinated Chickpea, Feta Cheese, Arugula, Dried Cranberry, Quinoa, Spinach Wrap, Lite Italian Dressing

Grilled Cheese of the Day 11

Please ask your server for today's feature

# Entrées

Choice of two sides with entree.

Peppercorn Crusted Beef Tenderloin Steak with Pinot Noir Reduction\* 18

Rustic Shrimp & Grit Cake 16



Indian Chicken Tikka Masala 14



Pan Seared Salmon with Sea Salt, Baby Onions and White Truffle Oil\* 16



Healthy Bowl 12

Wheat Berry, Hominy, Herbed Garbanzo, Shaved Beets, Sweet Potato, Avocado, Charred Broccolini, Fried Eggs\*

Pasta of the Day 12

Please ask your server for today's feature

# Sides 6



Sautéed Fresh Vegetable Medley



Crispy Garlic Brussel Sprouts with Green Grapes

Stone-Ground Grit Cake

Mashed Potato



Cilantro Brown Rice



Steak Fries



Garden House Salad



Roasted Sweet Potato

# Sweet Endings 7

Warm Walnut Chocolate Brownie a la Mode

Classic Coffee Mascarpone Tiramisu

Carrot Cake

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