## APPETIZERS

Ahi Tuna and Avocado Tower*/ Pomegranate Soy Sauce ..... ${ }^{9} 18$
Blazing Shrimp / Crispy Shrimp / Spicy Chiil-Lime Mayonnaise ..... ${ }^{\mathrm{s} 15}$
Pan-Seared Scallops* / Caramelized Pork Bely / Anise Spiced Soy Glaze ..... ${ }^{\mathrm{s} 21}$
Clam Chowder
Thyme / Cream ..... s9
Iceberg Wedge / Bue Cheese / Cherry Tomatoes / Bacon
Red Onion/ /Bue Cheese Dressing ..... s9
Roasted Beets/Tir-Color Beets/Goat Cheese Cream
Truffle Dressing ..... ${ }^{s 11}$
ENTRÉES
$\underset{\text { served with Choice of Two sides }}{\text { FROM THE }}$
Surf and Turf*
8 oz Filet Mignon* ..... ${ }^{5} 43$
Roasted Brick Chicken / Jalapeño-Cilantro Chimichurri ..... ${ }^{5} 29$
Roasted Cauliflower Steak / Ras al Hanout/ Almonds / Grapes
Capers / Parsley ..... ${ }^{s} 24$
Add a Broiled Lobster Tail to any Entrée ..... ${ }^{5} 25$
Add a Shrimp Skewer to any Entrée ..... ${ }^{\mathrm{s} 15}$
SEAFOOD SPECIALTIES
Whole Cold Water Lobster ${ }_{\text {( } 25}$ S Dining Package Supplement)
Steamed or Grilled / Drawn Butter/ Seasonal Vegetable Medley / Jasmine Rice ..... ${ }^{5} 49$
Cioppino* / Lobster / Shrimp / Scallops / Clams / Mussels ${ }^{\text {s }} 44$ Fisherman's Platter (Fried or Grilled)*/ Catch of the Day / Shrimp
Calamari/ / ccallops / French hiries / Coleslaw / Remoulade ..... ${ }^{5} 39$
SIMPLY GRILLED FISH
Served with Roasted Provençale Tomato,
Choice of Signature Sauce and Two Sides.
Sal White Wine Lemon Butter

Tartar Sauce Mango Peach Chutney

## SIDES s8

| French Fries | House Made Coleslaw |
| :--- | :--- |
| Jasmine Rice | Seasonal Vegetable Medley |
| Potatoes au Gratin | Steamed Asparagus |

## DESSERTS

Valrhona Dark Chocolate Mousse Cake Dark Chocolate Sorbet / Salted Caramel Popcorn

Vanilla Cheesecake "in a Jar" Raspberry Compote / Graham Crackers

French Apple Tart à la Mode
Key Lime Meringue Pie
Sweet Dough / Confit Lime Zest

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