

RESTAURANT MENU

STARTERS AND PLATES TO SHARE

Mozzarella Caprese 15
Vine-Ripe Tomatoes, Fresh Mozzarella, Basil Olive Oil, Topped with Fresh Basil Leaves

Shrimp Cocktail 16
Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce

Spanish Platter 19
Chorizo Cantinpallo, Serrano Ham, Manchego Cheese, Olives & Roasted Peppers

Spinach & Artichoke Dip 14
New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips

Fried Calamari 15
Lightly breaded to order, served with homemade Marinara & Lemon Aioli

Escargot Mushroom Caps 16
Served in Puff Pastry and Topped with Garlic Butter

Crab Stuffed Mushrooms 16
Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce

Shrimp Guadalajara 17
Spicy Rubbed, Sauté and Served over Fried Plantains and Guacamole with Pico de Gallo

Sizzling Shrimp & Calamari 19

Grilled Shrimp & Calamari in Olive Oil, Garlic, Onions & Bell Peppers over Skillet with Potatoes

SOUPS & SALADS

Beer Cheese Soup 10
French Onion Soup 12

Garden Salad 9
Greek Salad - 15

Caesar Salad 9

Entrée with Grilled CHICKEN - 22, with Grilled SALMON - 26

ENTRÉES:

All Entrées are served with Fresh Seasonal Vegetables and your Choice of Jasmine Rice, Garlic Mashed or BKD. Potato

New York Steak 38

Also known as King of Steaks. 12 oz USDA Black Angus, Hand-Cut NY Steak, Seasoned and Grilled

Churrasco Steak 39

Argentinian Style Marinated Skirt Steak, Charbroiled, Topped with Chimichurri Sauce

Filet Mignon 42

Black Angus Filet, Seasoned and Grilled, Served with Sautéed Mushrooms Demi Glaze

Grilled Bone In Cowboy Ribeye Steak 59

20oz. USDA Choice Steak. Charbroiled to your liking, finished with Demi-Glaze

Grilled Veal Churrasco Steak \$28

Sliced & Seasoned Veal Skirt Steak, served with Chimichurri Sauce

Rack of Lamb 34

Frenched Rack of Lamb, Marinated in Fresh Herbs, Grilled, served with fresh Herbs Guava Sauce

Aviator's Burger 17

Fresh Ground Chuck Brisket Short Rib, Topped with American cheese, Onions, Lettuce & Tomato \$16

ST. Louis Style BBQ. Pork Ribs 29

Fire Braised, Meaty and Tender, brushed with our sweet original BBQ. sauce, finished on the char-grill.

Breast of Chicken Francese 22

Dredged in Seasoned Flour, Dipped in Egg Wash, Sautéed, Topped with Lemon Butter Sauce, served over Linguine Pasta

Chicken Paillard 23

Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice

Baked Salmon with Crunchy Pecans 32

Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Bed of Sautéed Spinach

Mahi-Mahi Scampi 33

Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi

Mediterranean Branzino 32

Baked with Garlic Olive Oil, Lemon Juice and White Wine

Shrimp Scampi 29

Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce

Lobster Tail 39

7oz. Charbroiled and Served with Drawn Butter

Seafood Collage 42

Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Lemon Butter Sauce, over Linguine Pasta

Chicken Fettuccine Carbonara 25

Chicken Sautéed with Pancetta, Garlic, Cream, Parmesan Cheese with Fettuccine Pasta

Wild Mushroom Ravioli 24

Tender Pasta Pillows, Wild Mushrooms, in a Light Cream or Marinara Sauce

MAKE IT A COMBO

Filet Mignon and Shrimp Scampi 49

Filet Mignon and Lobster Tail 59

WINE MONTH SELECTIONS

Champagne & Sparkling Wine

Prosecco, Zonin, Italy, - Split 10

Freixenet, Cordon Negro, Catalonia Spain 40

Perrier Jouet, Belle Époque, France 245

Chandon Brut, CA - Split / Btl 15 / 45

Moet & Chandon, Imperial, France 100

Dom Pérignon, Champagne, France 325

Chardonnay

BV Coastal Estates, California 8 / 30

Altos De Plata, Terrazas, Argentina 9 / 35

Kendall-Jackson, Vintner's Reserve, California 36

Louis Latour, Macon Lugni Reserve, France 44

A by Acacia, Sonoma, California 40

Sonoma Cutrer, Russion River Ranches, CA 43

Au Bon Climat, Santa Barbara, California 45

Sauvignon Blanc

Sterling Vineyards, Napa, California 9 / 35

Kim Crawford, Marlborough, New Zealand 36

Robert Mondavi, Fume Blanc, Napa, California 42

Cloudy Bay, Marlborough, New Zealand 65

Pinot Grigio

BV Coastal Estates, California 8 / 30

Benvolio, Friuli, Itali 8 / 32

Ecco Domani, Delle Venezie, Italy 34

Santa Margherita, Alto Ridge, Italy 48

Other White Wines

White Zinfandel, Beringer, California 7.50 / 28

Rose, The Palm by Whispering Angel, Provence 38

Riesling, Chateau Ste. Michelle, WA State 8.50 / 32

Moscato, Jakob's Creek, Australia 8 / 30

Rose, Chateau La Gordonne, France 36

Pouilly Fuisse, Louis Latour, France 55

Villa Sparina Gavi, Piedmont, Italy 40

Moscato, Ménage a Trois, California 34

Cabernet Sauvignon

Sterling Vinter's Selection 10 / 40

Altos De Plata, Terrazas, Mendoza, Argentina 9 / 35

Decoy, California 45

1865 Single Vineyard, Maipo Valley, Chile 38

Robert Mondavi, Napa Valley, California 55

Jordan, Sonoma, California 95

Caymus Vineyards, Napa Valley 140

Far Niente, Oakville, California 250

Merlot

BV Coastal Estates, California 8 / 30

Charles Krug, Napa Valley, California 59

Sterling Vineyards, Napa Valley, California 55

Noble Vines, 181, Lodi, California 32

Markham Vineyards, Napa Valley, California 12 / 48
| Half Bottle 375L \$24

Nickel & Nickel, Suscol Ranch, Napa Valley, CA 75

Duckhorn Vineyards, Napa Valley, CA 78

Provence Vineyards, Napa Valley, CA 80

Pinot Noir

BV Coastal Estates, California 8 / 30

Bertrand, Languedoc Rousillon 38

Au Bon Climat, Santa Barbara 48

Other Reds

Malbec, Altos Del Plata, Mendoza, Argentina 9 / 35

Zen of Zin, Zinfandel, Sonoma, California 39

Chianti, Banfi, Italy 32

Markham, The Altruist, Red Blend, Napa Valley 55

Tempranillo, Bodegas Montecillo Rioja Reserva,
Spain 10 / 40

Marques De-Riscal Reserva, Rioja, Spain 44

Amancaya Reserve Red Blend, Argentina 42