

FOR DINE-IN ONLY - 3:30 PM - CLOSE

CHEF'S DINNER SELECTIONS

February 27, 2026

SOUPS

CHIPOTLE-TOMATO BEEF ^(SP) · 6 / 9

TOMATO PARMESAN BISQUE ^(GF, V) · 6 / 9

STARTER

HUMMUS PLATTER ^(V)

with marinated mozzarella, kalamata olives,
pepperoncini, heirloom tomatoes, cucumbers,
roasted carrots & pita · 19

ENTREES

SPINACH RAVIOLI & CHICKEN ALFREDO

sauté with mushrooms, asparagus,
roasted red peppers & parmesan · 25

GRILLED BEEF TENDERLOIN CHOPPED STEAK

with creamy mashed potatoes, garlic green beans,
fried onions & port wine demi-glace · 28

MARKET FISH FROM HAWAII

| Seared Swordfish |

with roast garlic-spinach-whipped artichoke hearts
& fried onions · baked sweet potato &
heirloom tomato-sherry velouté · 38

AFTER

WARM MIXED BERRY COBBLER

with vanilla bean ice cream · 10

BAKLAVA

brown sugar-cinnamon ice cream
& candied walnuts · 10

WARM BOURBON PECAN PIE

with salted caramel ice cream · 10

| ^(GF) Gluten free | ^(V) Vegetarian | ^(L) Local | ^(SP) Spicy |

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