



CHEF JESUS' SEASONAL SPECIALS

Crab & Shrimp Arancini Golden-fried risotto croquettes made with crab & shrimp. Served with smoked pepper sauce & sambal aioli \$19

GF Whole Roasted Dungeness Crab Served with herb butter & citrus beurre blanc, Asiago Au Gratin potatoes & asparagus. \$65

GF Pork Shank Osso Buco braised low & slow in wine, tomato, garlic, celery, thyme, rosemary, bay leaves, veal demi-glaze & au jus served with mashed potatoes & seasonal vegetables. \$38

***New York Strip Oscar** Topped with a mixture of crab, spinach & mornay sauce. Served with Asiago Au Gratin potatoes & seasonal vegetables. \$49

***Red Chili & Honey Glazed Salmon** Grilled & served with a black bean sauce & roasted jalapeno crema. Served with wild rice pilaf & seasonal vegetables. \$39

GF Grilled Pork Tenderloin Mole rubbed tenderloin over a fire-roasted yellow pepper sauce & finished with a smoked chipotle pepper sauce. Served with Asiago Au Gratin potatoes and seasonal vegetables. \$32

MENU

APPETIZERS & SHAREABLES

***Seasonal Oysters** Dressed in Asian mignonette - soy, Aji-Mirin, rice vinegar, garlic & green onions. \$21

Panko Prawns Deep-fried golden brown with house-made tartar & cocktail sauce. \$18

Crab Tower Avocado, fire-roasted corn, poblano peppers, red pepper, onions, cherry tomatoes & avocado cilantro vinaigrette & wonton chips. \$19

Tenderloin Tips Diablo Beef tips sautéed with garlic, Cajun spices, soy, demi & butter. Served with seasoned crostini. \$22

***Ahi Tuna Tartare** sushi-grade ahi | avocado | green onions | soy sauce | chili sambal | shallots | jalapeno | touch of mayo | drizzled with soy glaze & olive oil | topped with seaweed & sesame seeds | wonton chips \$18

Crab & Shrimp Lumpia Wrapped in a wonton with peppers, onion, garlic, avocado, Sambal sauce, Dijon & a touch of mayo. Deep-fried, drizzled with orange glaze. \$21

Fried Calamari Crispy breaded calamari steak fingers with cocktail sauce & buttermilk ranch. \$17

SOUP & STARTER SALADS

Add Grilled or Cajun Chicken Breast \$6 Jumbo Shrimp \$12 Grilled Salmon \$18

Clam Chowder New England-style chowder with clams, potatoes & bacon. \$11

***Caesar Salad** Romaine, house-made Caesar dressing, parmesan cheese & croutons. \$11

Wedge of Iceberg Salad Tomatoes, crumbled bleu cheese, crumbled bacon, croutons & bleu cheese dressing. \$13

ENTRÉE SALADS

Prawn Cobb Salad Spring mix, smoked tomato vinaigrette, grilled prawns, bacon, corn, avocado, egg, cherry tomatoes, bleu cheese crumbles. \$24

GF Crab Louie Iceberg lettuce, avocado, cherry tomatoes, hard-boiled egg, asparagus, cucumber & Louie dressing. \$28

Surf & Turf Caesar Salad Whole romaine leaves tossed in our house-made Caesar dressing. Served with beef tenderloin & grilled shrimp skewers, cherry tomatoes, garlic crostini & drizzled with citrus beurre blanc & veal demi-glace. \$27

PASTA

V Four Cheese Ravioli Ricotta, Parmesan, Romano & Asiago cheeses. Tomato, garlic, basil & white wine sauce with a hint of marinara and garnished with fresh Parmesan. \$21

— Add Jumbo Shrimp - \$12

Fettuccine Ala Monte Carlo Salmon, sea bass, Alaskan cod & prawns sautéed with shallots, brandy & demi-glaze. Garnished with parsley. \$36

V GF Risotto Primavera A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese. \$19

Clams Linguine Manila clams steamed in white wine, garlic, butter, lemon, tomato & shallots with a hint of fresh cream & tossed with linguine pasta. Served with seasoned crostini. \$27

Brazilian Seafood Pasta Clams, mussels, prawns, & a fresh seafood medley sautéed with peppers, onion, tomatoes cilantro & garlic. Tossed with linguine in a coconut cream Piri Piri sauce. \$37

Grilled Chicken Fettuccine White wine, garlic, Parmesan cheese cream sauce, parsley & Parmesan. \$27

GF - Gluten Free | V - Vegetarian | SL2-2-26

Please note, an automatic 20% gratuity will be added to the final bill for groups of 6 or larger.
100% of the auto gratuity goes to your server.

FROM THE SEA

GF Fish Tacos ala Plancha Corn tortillas filled with Alaskan cod, lime vinaigrette coleslaw, & ranch dressing. Topped with pico de gallo & served with a side of avocado. \$21

GF Shrimp Tacos Spicy grilled jumbo shrimp in warm corn tortillas with ranch slaw, sliced avocado & pico de gallo. Served with a side of salsa & fresh lime for extra zip. \$22

GF *Simply Grilled Salmon Grilled salmon topped with citrus beurre blanc sauce. Served with mashed potatoes & seasonal vegetables. \$38

GF Pan-Seared Scallops With a creamy crab corn risotto & a drizzle of crab beurre fondue. \$45

Alaskan Cod Fish & Chips Tempura battered, French fries, house-made tartar sauce & lemon. \$25

Cioppino Dungeness crab, clams, mussels, prawns, salmon & Alaskan cod in a white wine, tomato & basil stew. \$49

Chilean Sea Bass Served with a citrus beurre blanc sauce and crab risotto \$49

Mussels Mariniere Frites Cooked in garlic, shallots, white wine, green onions, butter, lemon juice & chorizo. Served with a lemon, chili & saffron aioli & french fries. \$32

Macadamia Crusted Alaskan Cod Roasted Alaskan cod topped with a mixture of macadamia nuts, panko & chili mango salsa. Served with mashed potatoes & seasonal vegetables. \$33

GF Lobster Tail 10-12 oz. served with Beurre Monte, Asiago Au Gratin potatoes & asparagus. \$79

SIGNATURE DISHES

Chicken Saltimbocca Thin-sliced chicken breast with house-made herb butter & prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese. Served with mashed potatoes & seasonal vegetables. \$28

***Filet Mignon** Grilled & served with house demi sauce, Asiago Au Gratin potatoes, & seasonal vegetables. \$49

GF *Surf & Turf A petite Filet Mignon with house demi sauce & a 10-12 oz. lobster tail. Served with Asiago Au Gratin potatoes, asparagus & beurre monte. \$89

GF *Tomahawk Chop 32-ounce rib-eye steak served with a chimichurri sauce, Asiago Au Gratin potatoes & seasonal vegetables. \$125

Korean Style Beef Short Rib Slow-braised in a Korean BBQ sauce, garnished with sesame seeds & green onions. Served with mashed potatoes & seasonal vegetables. \$36

***Parmesan Crusted Pork Chop** A double-cut, bone-in pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash fried and oven-roasted. Served in a pool of roasted garlic Asiago cream sauce with Asiago Au Gratin potatoes & seasonal vegetables. \$36

Baby Back Beer Ribs Smothered in brown sugar & honey, steamed over beer until tender & finished off with smokey BBQ sauce. Served with french fries & green tomatillo chow chow. \$31

***Rib-Eye Steak** 21-day aged rib-eye simply grilled with our zesty house seasoning mix. Topped with bleu cheese compound butter & a side of veal demi-glaze. Served with mashed potatoes & seasonal vegetables. \$49

***Grilled Lamb Chops** New Zealand lamb in a rosemary & garlic marinade finished with a hoisin bbq sauce. Served with mashed potatoes & tempura asparagus. \$40

SANDWICHES

Served with French Fries

***SL Burger** 1000 Island dressing & served with the usual suspects \$17
— add cheese and/or bacon \$2 ea.

Petrale Sole "Po'Boy" Sandwich Breaded & fried crisp on a lightly toasted hoagie roll with avocado, shredded lettuce, tomatoes, sambal aioli & house-made tartar sauce. \$19
— add cheese - \$2

Avocado Chicken Burger Spiced chicken breast grilled & topped with a house-smoked cheddar & avocado. Served on a toasted bun with a side of spicy chipotle mayonnaise. \$19

V Beyond Burger plant-based patty with 1000 island dressing & served with the usual suspects \$19
— add cheese \$2

Please know that not every ingredient is listed with our menu items. Due to shared cooking & prep areas in our full-service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we may better assist you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.