

MAINS

PAN SEARED HALIBUT

Fresh halibut from Alaska pan seared with sea salt and pepper, finished with French inspired red Thai curry beurre blanc, served with fluffy rice pilaf and tender baby bok choy sautéed in white wine with garlic and butter ... 42

CHILI GLAZED SALMON

Fresh Ora King salmon roasted and finished with a savory-sweet glaze of ginger, crushed chili peppers, brown sugar, garlic, soy sauce, a dash of sesame and cilantro, served with asparagus and basmati rice ... 38

STEAK FRITES

An 8-ounce Angus beef tenderloin or New York strip from Linz meats in Chicago flame grilled with sea salt and pepper, finished with a choice of sauce, served with crispy Plate fries ... 48

TENDERLOIN ROSSINI

Prime beef tenderloin, oven-roasted with sea salt and pepper, topped with seared foie gras and sautéed winter mushrooms, finished with savory red wine cabernet sauce and creamy mashed potatoes ... 60

JUMBO SCALLOP RISOTTO

Three jumbo U-10 sea scallops, pan-seared with sea salt and pepper, served atop our creamy risotto, finished with a drizzle of white wine sauce and minced Italian parsley ... 38

BRAISED SHORT RIBS

Boneless beef short ribs, slow-braised with red wine, garlic and thyme, served with a medley of sautéed seasonal vegetables and creamy mashed potatoes. Finished with oodles of red wine reduction ... 36

ROASTED PORK CHOP

A thick rib pork chop is pan roasted and finished with a rich and savory mushroom-sage cream sauce, served with creamy mashed potatoes and a medley of seasonal vegetables ... 30

MACADAMIA CRUSTED

CHICKEN BREAST

A juicy, organic chicken breast crisped in delicate macadamia nut crust, served with creamy mashed potatoes, light cream sauce and French green beans sautéed with shallots and roasted garlic ... 26

SHRIMP SCAMPI

Six large Pacific shrimp, sautéed in butter with shallots, garlic, lemon juice, and white wine, served atop tender tamarind rice with a finish of fresh minced Italian parsley ...24

LASAGNA! LASAGNA!

Tender noodles layered with tomato basil sauce, seasoned ground pork and beef, whole milk mozzarella and ricotta cheese, baked piping hot and served with fresh shaved parmesan our classic dinner salad ... 23

VEGETARIAN CURRY

Tender roasted cauliflower florets are finished with a rich and fragrant coconut curry sauce spooned over multi grain quinoa garnished with slivers of sweet pickled red onion, raisins and herbs ... 24

*Consuming raw or under cooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness*