

PLATE DINNER MENU

APPETIZERS

LOBSTER AND CRAB AVOCADO

Juicy Hass avocado filled with Maine lobster and Hawaiian crab, served atop field greens with sweet mango and fine diced jalapeno. Served with crostini22

GOURMET AHI POKE

Sashimi fresh Hawaiian Ahi is fine diced, folded with lemon juice, sea salt, pepper, diced jalapeños and avocado, served atop a swirl of sambal aioli with crisp taro chips.....19

SPICY TUNA "NACHOSITOS"

Bite sized risotto cakes deep fried, tender and crisp, topped with diced sashimi grade Hawaiian Ahi seasoned with a dab of spicy mayo, finished with a fresh Poteet farm strawberry, shaved jalapeno and cilantro jalapeno aioli....15

ESCARGOT WITH LEMONGRASS BUTTER

Jumbo French Burgundy escargots in smoldering basil and lemongrass garlic herb butter. Served with tender house made baguette for decadent dipping.....15

CLASSIC CAESAR SALAD

Crisp romaine lettuce folded with creamy parmesan dressing, sea salt, pepper, shaved parmesan cheese, croutons...10

LOCAL HEIRLOOM CAPRESE SALAD

Local sun-ripened local heirloom tomatoes, seasoned with sea salt, pepper and a drizzle of extra virgin olive oil. Served with whole milk buffalo mozzarella and fresh Italian basil....16

ROASTED BEET & GOAT CHEESE SALAD

A medley of roasted beets, tender haricots verts, and field greens folded with raspberry-Dijon vinaigrette, served over herbed goats cheese cream, finished with candied pecans and minced flat leaf parsley....14

SINGAPORE CRISPY PORK

Crisp and juicy slow-roasted pork belly with tangy plum BBQ sauce and zesty kimchi, finished with a fresh and crunchy apple slaw folded with black sesame seeds and light lime vinaigrette....15

ENTRÉE OPTIONS

PRIME BEEF TENDERLOIN

Eight-ounce, dry-aged prime beef tenderloin is pan roasted with sea salt and pepper, finished with molten house made compound herb butter, served with creamy mashed potatoes and seasonal vegetables42

ROASTED HALIBUT

Fresh Alaskan halibut is pan-roasted with sea salt and pepper and served with classic French beurre blanc sauce, rice pilaf and medley of seasonal vegetables...40

ROASTED ORA KING SALMON

Fresh salmon filet is pan-roasted with sea salt and pepper and served with a classic French beurre blanc sauce, rice pilaf and medley of seasonal vegetables. 38

MACADAMIA CRUSTED CHICKEN BREAST

Hawaiian inspired 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 garlic26

SEARED SCALLOPS WITH RISOTTO

U-10 sea scallops pan-seared and finished with a fragrant pan sauce of garlic, lemon, parsley and butter, served atop tender risotto finished with white wine and cream.....34

SEASONAL VEGETARIAN CURRY

Roasted cauliflower steak is served tender with a fragrant coconut curry over grain quintono, finished with sweet pickled red onion, raisins and microgreens....24

DUROC 12 OZ. PORK CHOP

Thick bone-in pork chop is pan-roasted medium and finished with a white wine, mushroom and sage cream sauce, served with a medley of sautéed vegetables and creamy mashed potatoes.....30

BRAISED SHORT RIBS

Boneless beef short ribs are 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....34

PASTA TOSCANA

Mangia Mangia! Tender fettuccini noodles folded with sweet Italian sausage, sun dried tomatoes, spinach, basil, fresh cream, sea salt, fresh cracked pepper, white wine and shaved Parmesan cheese...23

GOURMET CHEESE BURGER

An 8 oz. Wynn Farm's beef patty on a toasted brioche bun with melted cheddar, lightly pickled red onion, and arugula, served with spicy mayo and Plate fries...14 Double the patty for a fabulous double-decker...21

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

20% gratuity will be added to parties of 8 or more