

MAINS

HALIBUT MAZATLÁN

Fresh Alaska halibut is oven roasted with citrus herb compound butter, served atop a zesty and creamy tomatillo-serrano chili sauce with sweet heirloom peppers, grape tomatoes, bok choy and a finish of cilantro micro greens ... 42

TENDERLOIN ROSSINI

Thick 8 ounce prime beef tenderloin filet is flame grilled with sea salt and pepper, finished with seared Hudson Valley foie gras, sautéed wild mushrooms in savory red wine cabernet demi glace, served with a medley of seasonal vegetables and creamy mashed potatoes ... 62

STEAK AU POIVRE

Flame-grilled 16 oz. Heritage Angus prime New York strip, flame grilled with sea salt and pepper, served atop a decadent cognac peppercorn cream sauce with crisp beef fat fries and a medley of sautéed seasonal vegetables ... 50

ROASTED SALMON VERACRUZ

Fresh Ora King salmon is pan roasted with sea salt and pepper, finished with a fresh salsa of tomatoes, olives, basil, jalapeño and shallots in a light red wine-balsamic vinaigrette, served with summer asparagus and fluffy basmati rice ... 38

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

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

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

STEAK FRITES

An 8-ounce Angus beef tenderloin from Linz meats in Chicago, is flame grilled with sea salt and pepper, finished with smoldering compound herb butter, served with a mound of Plate crispy fries ... 50

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 RACK OF LAMB CHOPS

New Zealand rack of lamb lollipop chops are marinated with herbs de provence, roasted with sea salt and pepper and finished with a warm pineapple-mango chutney, served with French green beans almondine and buttery garlic potato purée ... 40

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

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

VEGETARIAN CURRY

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