

# S T A R T E R S

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## SHRIMP & GRITS 18

green chile, chorizo, cheese sauce, grilled crostini

## CRAB CAKES 18

garlic aioli

## TERIYAKI BEEF SKEWERS 16

teriyaki glazed, pickled ginger

## CHIPOTLE CLAMS 18

spicy tomato broth, grilled crostini

## BRIE EN CROUTE 16

cranberry apple chutney

## BAKED SOURDOUGH BAGUETTE 3

house made oil blend

# S A L A D S

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## APPLE WALNUT 15

greens, candied walnuts, apples, cranberries, gorgonzola, champagne vinaigrette

## BEET SALAD 14

arugula, spinach, roasted beets, goat cheese, candied almonds, raspberry vinaigrette

## CATALINA 16

romaine, tomatoes, eggs, avocado, bacon, gorgonzola, parmesan, louie dressing

## GRILLED ROMAINE 15

melted gorgonzola, grilled tomatoes, vodka vinaigrette

## WEDGE 13

gorgonzola, tomatoes, bacon, pickled onions, gorgonzola dressing

## ADD TO ANY SALAD

Chicken +10   Shrimp +15   Salmon +18   Ahi +15   Lobster +27   Filet +30

# M A I N

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## RACK OF LAMB 42

pea & parmesan risotto, asparagus, cherry red wine demi

## ATLANTIC SALMON 36

wild rice pilaf, asparagus, savory herbs butter

## SHRIMP SCAMPI 38

capers, garlic shallots in a white wine butter sauce, heirloom tomatoes

## RIBEYE 44

mashed potatoes, broccolini, gorgonzola green chile cream sauce

## CIOPPINO 47

white wine tomato broth, clams, shrimp, mussels, halibut, grilled crostinis

## FILET 44

mashed potatoes, asparagus, mushroom demi glace

## AIRLINE CHICKEN 29

scalloped potatoes, broccolini, mushroom marsala pan sauce

## LOBSTER RAVOILI 42

5oz lobster tail, mozzarella, mascarpone, parmesan, ricotta, lobster cream  
sauce

## DUCK 38

green chile, bacon, cheddar risotto, asparagus, grand mariner pan sauce