

Main Courses



All main course offerings are preceded by your choice of soup du jour or a mixed greens salad, and freshly baked breads.

Mussels & Linguini

Succulent black lip mussels tossed with sweet basil, quartered artichoke hearts, chic peas, Italian cherry tomatoes, white wine, sweet cream and lemon linguini

Nineteen Dollars

New York Strip

A USDA grade prime 12 oz NY steak simply prepared with sea salt & cracked black pepper, grilled to order and topped with sautéed mushrooms

Twenty Two Dollars

Grilled Breast of Chicken Caesar salad

Tender marinated breast of chicken grilled and presented atop a large hand tossed Romaine salad with our traditional Caesar dressing, garlic croutons, and shredded asiago cheese

Twelve Dollars

Black Pepper Encrusted Ahi Tuna

An extra thick portion of Hawaiian Ahi tuna that has been pressed in cracked black pepper, pan seared and oven finished to a medium rare.

Presented atop a mirror of sauce teriyaki with sliced pickled ginger

Twenty Three Dollars

Honey Thyme Rabbit Tenderloin

Pan seared Rabbit tenderloin sliced on a bias before serving and glazed in a light white wine and honey thyme reduction

Nineteen Dollars

Black Pepper Duck

Oven roasted black pepper encrusted Peking Duck Breast, roasted to a medium temperature, thinly sliced and topped with a vanilla bean pear chutney

Twenty Dollars

Grilled Veal Chop with Basil Pesto

Tender free-range veal chop lightly marinated in white zinfandel wine before being grilled to order and topped with fresh basil pesto

Twenty Dollars

Grilled Fillet Mignon

Our grilled Prime Grade fillet mignon has been marinated in a garlic, rosemary & olive oil marinade for a minimum of three days to allow for a mild yet deep flavor profile

Twenty Four Dollars

Marinated Buffalo Rib Eye

Tender and flavorful, our buffalo rib eye steak has been marinated in a sweet soy and honey glaze before being grilled to your choice of temperature and topped with a chipotle pepper compound butter.

Twenty Four Dollars

Pistachio Encrusted Halibut

An 8 oz portion of Alaskan Halibut pressed in a pistachio bread crumb mix, pan seared and oven finished, topped with a summer melon salsa

Twenty One Dollars

Lobster and Prawn Medley

This dish is for the seafood lover, a 4 ounce Maine lobster tail paired with three jumbo prawns that have been steamed in spiced dark rum and topped with a grilled pineapple salsa

Twenty Eight Dollars

Chicken & Black Bean Ravioli

Cilantro ravioli stuffed with seasoned black beans tossed with an ample portion of grilled chicken breast meat, fresh corn, cherry tomatoes, julienned peppers & garlic in a creamy southwestern spiced sauce

With Chicken - Nineteen Dollars

Vegetarian - Seventeen Dollars

Thai Coconut Scallops

Day Boat Sea scallops pan seared and simmered with coconut milk, lemon grass, Thai chili peppers and fresh ginger before being served atop lemon fettuccini

Twenty One Dollars

Rack of lamb

This tender rack of Dakota lamb is oven roasted to order and presented atop a mirror of reduced Red Zinfandel wine that has been infused with fresh herbs and Turbinado sugar

Twenty Dollars for quarter rack Twenty Eight Dollars for half rack

Double Arrow Baby Back Ribs

Baby back pork ribs marinated 24 hours before being smoked over apple and mesquite coals and dry rubbed to assure a pull-away-from-the-bone tenderness

Full rack Twenty One Dollars

Half rack Seventeen Dollars

Hickory smoked Prime Rib of Beef

Lightly smoked for an unsurpassed depth of flavor before being slow roasted to assure a tender consistent cut each and every time. For an extra special treat you can order your prime rib blackened in our house recipe blackening spice.

10 oz Nineteen Dollars

14 oz Twenty Two Dollars

Appetizers



Chipolte steamed New Zealand Mussels

Giant Green-lipped mussels steamed with garlic, chipolte peppers, cherry tomatoes, Italian broad leaf parsley, white wine and whole butter and grilled flat bread

Nine Dollars

Seasons Classic Caesar Salad

Crisp Romaine lettuce tossed with our house specialty Caesar dressing, garlic croutons, freshly grated black pepper and asiago cheese

Small Three Dollars

Large Six Dollars

Grilled Asian Spiced Prawns

Four jumbo Prawns grilled to order and tossed in an Asian BBQ glaze with toasted sesame seeds, garlic, scallions and toasted sesame oil

Twelve Dollars

Blackened Sea Scallops

Four Day boat sea scallops pressed in our house blackening spice and high temp seared to a medium temperature and presented atop a bed of wild greens with a cool garlic aioli

Ten Dollars

Blue Crab and Artichoke Heart Dip

Jumbo blue crab meat combined with artichoke hearts, cream cheese, white wine Asiago cheese and garlic, served with baked crostini

Eight Dollars

Baked Brie en Croute

Creamy, rich brie cheese wrapped in puff pastry dough and baked to a golden brown, served with sweet grapes, water crackers and melba sauce

Nine Dollars

Portobello Mushroom Pizza

A new twist on an old staple - grilled jumbo Portobello mushrooms topped with fresh garlic, cherry tomatoes, scallions, asiago cheese and red pepper aioli

Eight Dollars

Beef Brochette

Skewered tender beef portions layered with cherry tomatoes, Bermuda onions, and bell peppers. Grilled to order and brushed with homemade barbeque sauce

Seven Dollars