

## **Appetizers**

Chile Rellenos Stuffed With Crabmeat & Asadero Cheese

Traditional Bruschetta

Fried Oysters Served With Asian Chile Aioli

Colossal Shrimp Cocktail

Tuna Tar Tare

Clams & Mussels Borracho

Lump Crab Cakes Served With A Lemon Caper Aioli

Fillo Wrapped Brie Stuffed With Pecans  
Served With A Raspberry & Chipotle Coulis & Baked Lahvoh

Beer Battered Calamari Served With Marinara Sauce

Coconut Shrimp Served With A Lime Coulis

Grilled Flat Bread

## **Soup And Salad**

**\*\*Soup Of The Day\*\***

Green Chili Stew

Mixed Greens With Cranberries, Walnut's, Cherve And A Maple Sherry  
Vinaigrette

Fresh Spinach, Pine Nuts, Parmesan, Fresh Mozzarella And A Tomato Basil  
Vinaigrette

Classic Caesar With House Made Dressing, Parmesan Cheese And Croutons

# **House Made Pastas And Lighter Fare**

## **Lemon Pepper Vegetarian Pasta**

Fresh Mozzarella, Tomatoes, Garlic, Onions, Mixed Vegetables And Fresh Herbs In A White Wine Butter Sauce Served Atop A Bed Of Lemon-Pepper Linguine

## **Red Chile Chicken Linguine Pasta**

Marinated Grilled Chicken, Tomatoes, Garlic, Onions, And Fresh Herbs Sautéed In A Chipotle White Wine Butter Sauce Served Atop Of A Bed Of Red Chile Linguine.

## **Four Cheese Sacchette Pasta**

Beggars Purse Filled With Velvet Ricotta, Fresh Mozzarella, Pecorino Romano & Aged Sharp Provolone Served Atop A Onion, Garlic And Fresh Herb Marinara Sauce

## **Lobster Pansotti**

Plump Lobster Meat Fresh Aromatics And A Creamy Lobster Mousse Topped With A House Made Alfredo Sauce.

## **Jambalaya Pasta**

Chicken, Shrimp And Andouille Sausage Sautéed In garlic, Onions And peppers With Spicy Marinara Sauce Atop A bed of Linguine And Fresh Aromatics

## **Clams & Mussels Diablo**

Clams, Mussels Sautéed In Garlic, Onions, Asian Red Chile And Vodka With Marinara Sauce Atop A Bed Of Linguine And Fresh Aromatics

## **Bolognese Linguine**

Sautéed Garlic & Onions With Pork, Veal & Beef With Marinara Sauce Atop A Bed Of Linguine Finished With Four Cheeses

## **Crab Cake Green Enchiladas**

Layered Corn Tortillas With Green Chile Sauce And Mixed Cheese Topped with Three Crab Cakes. Served With Ranchero Beans And Citrus Salad

## **Sonoma Melt**

Kobe Beef Topped With Swiss, Green Chile, Onions and Mushrooms Set On Rye

## **Kobe Beef Burger**

Grilled, Your Choice Of Cheese And Lettuce, Tomato And Onion

# **Signature Entrees**

All Entrees Begin With Choice Of Soup Or House Salad  
Add Three Dollars For Mixed Greens, Spinach or Caesar

## **Milanese Chicken**

Breaded And Pan Seared Topped With A Madeira Mushroom Sauce

## **Southwestern Grilled Chicken**

Grilled Chicken Breast Topped With Green Chiles, Fire Roasted Red Peppers & Asadero Cheese  
Finished With A Creamy Diablo Sauce

## **Spanish Paella**

Clams, Mussels, Shrimp, Chicken, And Chorizo Sausage  
Atop A bed of Saffron Scented Basmati Rice

## **Cedar Plank King Atlantic Salmon**

Finished With Fresh Aromatics

## **Macadamia Crusted Mahi Mahi**

Topped With Pineapple Salsa

## **Tortilla Crusted Tilapia**

Topped With A Citrus Salsa

## **Grilled Alaskan Halibut**

Finished With A White Wine And Fresh Herb Butter

## **Pan Seared Scallops**

Finished With A Mango Coulis And Chipotle Sauce

## **Pan Seared Fresh Honolulu Ahi Tuna**

With A Black And White Sesame Crust Served With Wasabi Soy Vinaigrette

## **Lobster Tail**

Cold Water Lobster Baked To Perfection  
Drizzled With A Garlic & Herb Butter

## **Surf & Turf**

Kobe Sirloin Grilled To Your Liking  
Served With A Cold Water Lobster Tail

## **Catch Of The Day**

Shipped overnight Fresh Honolulu Fish  
Market Price

**Your Choice of Risotto Or Garlic Mashed Potatoes And  
Grilled Asparagus Or Sautéed Mixed Vegetables  
Please Note A Two Dollar Split Plate Fee**

# **Signature Entrees**

**All Entrees Begin With Choice Of Soup Or Salad**

## **Cabernet Sauvignon Tenderloin Beef Tips**

Served On Roasted Garlic Mash And Sautéed Mixed Vegetable

## **American Kobe Sirloin**

Finished With Brandy Caramelized Onion Glace

## **Pan Seared White Marble Farms Pork Chop**

French Cut Cooked Medium

Finished With A Pear And Blood Orange Glaze

## **Hand Trimmed NY Strip**

Finished With A Whiskey Caramel Demi Glace

## **Filet Medallions**

Finished With a Green Chile, Sun Dried Tomato And Onion Demi Glace

## **Pepper Crusted Filet**

Finished With A Black Cherry And Toasted Walnut Sauce

## **Beef Wellington**

Tenderloin Topped With A Mushroom And Shallot Madeira Sauce  
Wrapped In Fillo Dough Baked To A Mid Rare

## **Bone in Ribeye**

Grilled Mid Rare

Finished With A Cabernet Sauvignon & Fresh Herb Au jus

**Your Choice of Three Cheese Risotto Or Garlic Mashed Potatoes  
And Grilled Asparagus Or Sautéed Mixed Vegetables**