



DINNER MENU

5:00PM TO CLOSE / WEDNESDAY-SUNDAY

— STARTERS —

- JUMBO SHRIMP COCKTAIL** / with house-made cocktail sauce 23
SESAME CRUSTED AHI TUNA / with pickled ginger, seaweed salad, jalapeños and ponzu sauce 26
BACON-WRAPPED SEARED SCALLOPS / with a truffled white bean purée, basil pesto and sesame chip 25
PRAWNS & AVOCADO FRITTER / Three garlic prawns topped with crispy avocado fritters 24

— SOUPS AND SALADS —

- CLAM CHOWDER** / house-made Cup 7 Bowl 12
SOUP DU JOUR / Ask your server about our soup selection Cup 7 Bowl 12
CLASSIC WEDGE SALAD / iceberg lettuce with cherry tomatoes, red onion, hard-boiled egg, bacon, blue cheese crumbles with house-made blue cheese dressing 18
CAESAR SALAD / hearts of romaine, croutons, parmesan cheese with house-made Caesar dressing 16
Add chicken 10 Add salmon 12
HOUSE SALAD / artisan and iceberg lettuce medley, cherry tomatoes, English cucumber, red onion, avocado with house-made Thousand Island dressing 15

— USDA PRIME STEAKS —

Steaks include choice
of two sides and one sauce
(additional sides \$8-11, additional sauce \$4)

- CENTER CUT FILET MIGNON** / 8oz. 62
CERTIFIED ANGUS BEEF RIBEYE / 16oz. 59
PRIME NEW YORK STRIP / 10oz. 43
BISTRO FILET MEDALLIONS
Two 4oz. medallions / 8oz. 39

SAUCES

Herb butter, Béarnaise,
Cognac peppercorn, Chimmichurri

— SIDES —

- SAUTÉED GREEN BEANS** 8
YUKON GOLD MASHED POTATOES 8
BAKED POTATO 8
THICK CUT ONION RINGS 8
CREAMED SPINACH 9
FRENCH FRIES 8
GARLIC AND PARMESAN YUCCA FRIES 8
GREEN SALAD 8
GRILLED MEXICAN STREET CORN /
with garlic aioli, cotija cheese and Tajin 11

— CHICKEN, FISH AND PASTA —

- CHICKEN PICCATA** / with Yukon Gold mashed potatoes, sautéed green beans and a caper, butter sauce 32
HONEY DIJON GLAZED WILD SALMON / with grilled asparagus and rice pilaf 38
BEEF SHORT RIB TORTELLONI / red wine braised short ribs, portabello mushrooms, and shaved asparagus 36

— FRIDAY SPECIAL —

THICK CUT PRIME RIB
with au jus, mashed potatoes
and vegetables 45

— 1ST WEDNESDAYS —

FIESTA NIGHT
Street tacos, chile verde or shrimp
fajitas 27 with a margatira 33

— 3RD WEDNESDAYS —

PASTA NIGHT
Made-to-order pasta sauté with
salad and dinner roll 33

A taxable gratuity of 18% will automatically be charged to parties of 6 or more guests.

*Consuming raw or undercooked foods may increase your risk of food-borne illness.

PROP 65 WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.