



## Dinner Menu

### Starters

#### Jumbo Shrimp Cocktail 9

Poached shrimp served with a spicy horseradish cocktail sauce

#### Sesame Crusted Ahi Tuna 9

Blackened Ahi tuna, crusted with sesame seeds and seared rare  
Served with a seaweed salad, pickled ginger, wasabi and soy glaze dipping sauce

#### Crispy Fried Calamari 7

Sliced calamari, lightly crusted and deep fried, served with a smoked jalapeño aioli sauce

#### Vegetable Pot Stickers 7

Asian-spiced vegetable pot stickers, fried and served with a sweet Thai chili sauce

#### Chinese Five Spice Shrimp 9

Gulf shrimp lightly dusted with the unique Chinese Five Spice and fried  
Served with a tangy Tabasco honey dipping sauce

#### Crab Cakes 9

Sweet, succulent Dungeness crab cakes served with a smoked jalapeño aioli sauce

#### Ahi Poke Tacos 9

Hawaiian style diced Ahi Tuna served in three crispy fried won ton shells  
Served with a Seaweed salad, Asian relish, wasabi and soy glaze dipping sauce

### Soups & Salads

#### Seafood Cioppino or Soup de Jour

Cup 3      Bowl 5

#### Small Plate Salads 4

Caesar

Mixed Greens

Iceberg Wedge

Baby Spoon Spinach

#### Blackened Salmon Caesar Salad 14

Entrée salad with romaine lettuce, Caesar dressing, aged parmigiano-reggiano cheese and croutons  
This scrumptious Caesar can also be served with a blackened chicken filet

#### Marinated Fire Steak Salad 14

Entrée Salad with grilled Korean barbecue flat iron steak, served atop fresh romaine, cilantro micro-greens, mixed Asian vegetables and crispy rice noodles

## House Specialties

### Mahi Mahi 19

Pan roasted deep water Mahi Mahi served atop a cannellini bean stew, made with Brussels sprouts, sun dried tomato and Marsala wine

### Halibut Macadamia 20

Pan roasted halibut, crusted with Macadamia nuts  
Served with a citrus cilantro butter sauce, chive mashed potatoes and vegetables

### Sautéed Sea Bass 19

Sautéed sea bass with an exciting anisette chive cream sauce  
Served with roasted fingerling potatoes and vegetables

### Atlantic Salmon 17

Pan roasted Atlantic salmon in a subtle caper butter sauce  
Served with roasted fingerling potatoes and vegetables

### Jumbo Diver Scallops 19

Seared jumbo diver scallops served with shredded blue crab risotto and fresh steamed asparagus

### Shrimp Scampi 20

Gulf shrimp sautéed with garlic, tomatoes, green onions, white wine and butter  
Served over angel hair pasta

### Seafood Fettuccini Alfredo 19

Roasted Atlantic salmon, jumbo shrimp and our jumbo diver scallops  
Tossed in a wonderful creamy Alfredo sauce and served over fettuccini

### Mistral Chicken 16

Baked chicken breast, stuffed with Muenster cheese and crimini mushrooms  
Served with a sherry buerre Blanc sauce, a wild mushroom risotto and vegetables

### New York Steak 21

Charbroiled New York Steak with a decadent bleu cheese mushroom demi-glace  
Served with whipped Yukon gold potatoes and vegetables

### Filet Mignon 24

Oven roasted Filet Mignon served with an unforgettable shitake mushroom demi-glace  
Topped with more shitake mushrooms, then served with roasted fingerling potatoes and vegetables

### Skirt Steak 18

Tender grilled Skirt steak with a tasty caramelized shallot demi-glace  
Served with sundried tomato mash and sautéed asparagus

### Barbeque Pork Ribs 18

1/2 rack of tender Baby Back Pork Ribs smothered in a rich and tangy barbeque sauce  
Served with a loaded baked potato and seasonal vegetables

Full rack 24

## Executive Chef – Marc Brislin

A \$5 charge will be added to all split entrees  
A gratuity of 18% will be included for all parties of 8 or more