



Dinner Menu

starters

shrimp cocktail \$10

5 jumbo poached shrimp served chilled with a horseradish cocktail sauce

ahi medallions \$10

sesame crusted, seared ahi served with seaweed salad, pickled ginger, wasabi, and a soy glaze on the side

sesame calamari \$7

sliced calamari, deep fried, lightly crusted and fried served with hunan chili aioli sauce

pot stickers \$8

fried veggie pot stickers with thai dipping sauce

crab cakes \$9

blue crab cakes with a smoked jalapeño tartar sauce

ahi poke tacos \$10

traditional ahi poke served in 2 crispy fried won ton shells with sea weed salad and an asian relish

soups & salads

soup of the day \$4

shrimp bisque \$5

signature salad \$4

house caesar salad \$5

baby spoon spinach \$5

ice burg wedge \$5

blackened chicken caesar salad \$15

tossed romaine lettuce with caesar dressing, aged parmigiano-reggiano cheese and croutons substitute blackened salmon filet at no additional charge

marinated fire steak salad \$12

grilled flat iron steak in a Korean barbecue inspired marinade, served atop fresh romaine, cilantro micro-greens, mixed Asian vegetables, and crispy rice noodles

Executive Chef – Marc Brislin

Specialties

halibut \$26

macadamia nut encrusted halibut, served with sticky rice, a pineapple coconut glaze, and seasonal vegetables

sea bass \$23

pan roasted sea bass served with sticky rice, sea beans, and orange chardonnay butter

salmon \$21

grilled atlantic salmon with a wild mushroom risotto and sherry with dijon and chives cream sauce

scallops \$24

pan seared jumbo diver scallops served with shredded blue crab risotto and roasted asparagus

shrimp scampi \$20

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

penne piccante \$18

italian sausage ,cajun spiced ham, and grilled chicken breast tossed in a vine ripened tomato sauce over penne pasta

seafood alfredo \$21

sauteed salmon, jumbo shrimp and scallops over a penne pasta with a creamy alfredo sauce

mistral chicken \$18

chicken breast stuffed with munster cheese and crimini mushrooms baked in the oven, served with a wild mushroom risotto and a sherry buerre blanc sauce

top sirloin \$22

angus sirloin with a teriyaki glaze, served with garlic mashed potatoes, caramelized Maui red onions, and seasonal vegetables

new york steak \$24

charbroiled with whipped Yukon gold potatoes and blue cheese pan gravy and seasonal vegetables

filet mignon \$26

angus beef tenderloin with a burgundy demi glaze served with red potatoes, apple wood smoked mushrooms, and seasonal vegetables

rack of lamb \$26

new zealand rack, whipped yams with a wild flower honey and merlot reduction

A \$5 charge will be added to all split entrees.

A gratuity of 18% will be included for all parties of 8 or more.