

CHIPS • DIPS • SOUPS • SALADS • SUSHI

Fresh Guacamole • Fresh Salsa • Freshly Baked Rolls & Butter



Homemade Soups

Albondigas • Chicken Noodle • Clam Chowder

Cold Crisp Salads

Caesar • Jicama Cucumber & Pineapple • Mixed Greens • Wedge

Dressings

Balsamic Vinaigrette • Blue Cheese Italian • Ranch • Thousand Island



Freshly Prepared Sushi Rolls

California • California Crunch • Shrimp Tempura • Spicy Tuna* • Tiger Shrimp



Condiments

Pickled Ginger • Soy Sauce • Wasabi

ASIAN SPECIALTIES

PHO DUMPLING SOUP

Choice of Dumplings: Chicken or Shrimp

Served with Bean Sprouts, Green Onions, Sliced Jalapeños, Thai Basil, Lime

Sauces: Hoisin • Sriracha



Dynamite Chicken Wings
Gochujang Glazed Korean Smoked Pork Ribs
Honey Garlic Crispy Shrimp
Roasted Duck, Scallion Pancake,
Plum-Hoisin Sauce
Salt & Pepper Soft Shell Crab
Shrimp & Pork Fried Rice

Shrimp Tempura
Stir-Fry Garlic Broccoli
Teriyaki Chicken, Grilled Pineapple
Thai Red Coconut Curry Mussels
Thai Basil Beef Stir-Fry
White Rice

Spicy

Sauces

Sambal • Soy • Sweet Chili • Sweet & Sour

ITALIAN KITCHEN

Clams Oreganata
Crispy Calamari, Spicy Marinara Sauce
Fresh Green Beans, Garlic Confit,
Parmesan Herb Breadcrumbs

Garlic & Herb Sautéed Mushrooms
Garlic Shrimp Scampi
Lasagna Bolognese
Osso Buco



Welcome Honored Guest

OUR CHEFS' NEWEST CREATIONS

The Star Of The Show

STEAMED MAINE LOBSTER TAILS

Fresh Oysters on the Half Shell*
Seared Tuna* & Rice Salad,
Wasabi Ginger Soy Dressing
Shrimp Cocktail



Lobster Pot Pie
Steamed Alaskan Crab Legs



FROM THE CARVING BOARD



Slow-Roasted Prime Rib*
Plain or Creamy Horseradish
Sliced Beef Tenderloin*
Red Wine Reduction
Roasted Turkey Breast
Cranberry Relish • Gravy

SURF & TURF



Sliced Beef Tenderloin*
Maine Lobster Tail
Creamy Mashed Potatoes
Fresh Roasted Asparagus
with Lemon

ALL-AMERICAN FAVORITES

Country Fried Chicken
Fresh Atlantic Grilled Salmon, Dill Sauce*
Baked Mac & Cheese
Balsamic Glazed Brussels Sprouts
Butternut Squash Gratinée



Corn on the Cob

Caramelized Baby Carrots with Honey
Fresh Roasted Asparagus with Lemon
Mashed Potatoes & Gravy
Parmesan Roasted Cauliflower
Sea Salt Crispy Yukon Potatoes



WINE, BEER & ALCOHOL
AVAILABLE



SOUTH OF THE BORDER

STREET TACOS

Choice of Al Pastor, Beef, Crispy Cod or Grilled Shrimp
Served with Cilantro, Lime Avocado Salsa, Onions



Cilantro Lime Rice
Chile Relleno, Salsa Roja
Chipotle Roasted Chicken

Coconut Fried Shrimp
Fried Jalapeños with Grilled Onions
Lamb Barbacoa

Warm Corn Tortillas

HOMEMADE DESSERTS

Gluten-Free (GF) No Sugar Added (NSA) Sugar-Free (SF)

CAKES

SF Carrot
SF Cheesecake
Pumpkin Cheesecake
Strawberry Shortcake
Tiramisu
Tres Leches
Triple Chocolate Mousse

COOKIES

Chocolate Chip
Coconut Macadamia
Coconut Macaroons
Cookies & Cream
Oatmeal Raisin
Peanut Butter
Pecan Sandie
Sesame Balls

PIES

NSA Apple
Cherry
Chocolate Cream
Peach
Pecan
Pumpkin



WARM FROM THE OVEN

Chocolate Lava Cake
Warm Apple Crisp
Warm Chocolate Chip Cookie à la Mode
White Chocolate Bread Pudding



Chocolate Pot De Crème • Vanilla Bean Panna Cotta

GF Caramel Flan • Pistachio Baklava • Seasonal Berries
GF Crème Brûlée • Seasonal Fresh Fruit



HAND-DIPPED ICE CREAM



Black Cherry • Chocolate • NSA Coffee Fudge • Mint Chip
Pistachio • Strawberry • Vanilla Bean • Wild Berry Sorbet



SERVED IN A WAFFLE CONE OR A BOWL TOPPED WITH

Bananas Foster • Chocolate Syrup • Fresh Strawberry Sauce
Hot Fudge • Maraschino Cherries • Roasted Peanuts
SF Whipped Cream

FRESHLY BREWED
LAVAZZA COFFEE
ICED TEA, HOT TEA,
SOFT DRINKS



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.