


## STARTERS

MISO SOUP	5	SPICY GARLIC EDAMAME 	8
SOUP DU JOUR	10	<i>Garlic, chili oil and soy sauce</i>	
SHISHITO PEPPERS	8	VEGETABLE EGG ROLLS	9
<i>With spicy ponzu sauce</i>		<i>With sweet chili sauce</i>	
SEAFOOD CHOWDER 	13	SPICED CHICKEN LETTUCE WRAPS	13
<i>Shrimp, scallops, clams, fresh fish of the day, vegetables and cream in a red tomato base</i>		<i>Wok-seared minced chicken breast with shiitake mushrooms, water chestnuts, chili, and crispy rice noodles</i>	
CHICKEN DRUMMETTES	16	STIR FRIED CHICKEN POT	15
<i>With ranch &amp; celery sticks</i>		STICKERS	
ONION RINGS	12	<i>With sweet chili sauce</i>	
<i>With spicy ranch dipping sauce</i>		SHRIMP TEMPURA	15
BABY BACK PORK RIBS	17	<i>With sweet chili sauce</i>	
<i>With sweet &amp; spicy gochujang sauce,</i>		FISH TACOS	10
FRIED CALAMARI	17	<i>Two tacos with battered sole served with red and green shredded cabbage, pico de gallo, and chipotle aioli</i>	

## SALADS

MIXED GREENS SALAD 	13	GREEK CHICKEN SALAD 	24
<i>Mixed greens, cucumber, and tomatoes, with a balsamic vinaigrette</i>		<i>Romaine lettuce, iceberg lettuce, mixed greens, chicken, feta cheese, tomatoes, cucumbers, green bell peppers, olives, and onions with a lemon parsley vinaigrette</i>	
BLUE CHEESE BLT SALAD	13	GRILLED CHICKEN COBB SALAD 	24
<i>Iceberg lettuce, tomato, bacon, and blue cheese crumbles, with blue cheese dressing</i>		<i>Baby mixed greens, eggs, diced tomatoes, bacon, avocado and blue cheese crumbles with balsamic vinaigrette</i>	
RED QUINOA SALAD  	15	BBQ CHICKEN SALAD	24
<i>Mixed greens, carrots, black beans, cucumbers, chickpeas, and cherry tomatoes with a lemon parsley vinaigrette</i>		<i>Romaine lettuce, diced tomatoes, fried tortilla strips, corn and black beans with ranch dressing.</i>	
CHOPPED GRILLED VEGETABLE  SALAD	15	ASIAN CHICKEN SALAD	24
<i>Grilled squash, zucchini, carrots, asparagus, red onion, corn, and tomato over mixed greens with balsamic vinaigrette.</i>		<i>Iceberg lettuce, red cabbage, shredded chicken, mandarin oranges, crispy wonton strips, sesame seeds and green onions with sesame vinaigrette</i>	
<i>+8 Grilled Chicken +10 Grilled Salmon</i>		EGGPLANT MOZZARELLA SALAD 	17
<i>+11 Grilled Shrimp</i>		<i>Eggplant, fresh mozzarella, baby mixed greens, lettuce, Roma tomatoes, capers, with a balsamic vinaigrette</i>	
ARUGULA & MANGO SALAD 	15	GRILLED YELLOW TAIL	20
<i>Candied pecans, Asian pears, and goat cheese with banyuls shallot vinaigrette</i>		COLLAR SALAD	
STEAK SALAD	24	<i>Baby mix greens, tomatoes, cucumbers, with oil-free dressing and ponzu dipping sauce</i>	
<i>Grilled marinated flank steak with baby greens, romaine lettuce, blue cheese, marinated red onions, avocado, tomatoes, &amp; a roasted garlic vinaigrette</i>		CAESAR SALAD	13
		<i>+ \$8 grilled chicken + \$9 blackened chicken</i>	



## SIDE ORDERS

WHITE OR BROWN RICE	5
STEAMED SOY BEANS	5
FRENCH FRIES OR SWEET POTATO FRIES	6
TRUFFLE FRIES	9
VEGETABLE DU JOUR	6
RED QUINOA	6
PESTO MASHED POTATOES	6



GLUTEN FREE






VEGAN

## KID'S MENU




11

CHEESEBURGER OR HAMBURGER*
FETTUCINE ALFREDO
PASTA & BUTTER
CHICKEN FINGERS WITH FRIES
GRILLED CHEESE WITH FRIES
CHEESE OR PEPPERONI PIZZA



## PASTAS

ANGEL HAIR	20	SHRIMP AND SCALLOP PASTA	33
Diced tomatoes, garlic, and basil in a light marinara sauce +5 Grilled Chicken +6 Blackened Chicken +8 Grilled Salmon +9 Grilled Shrimp		Penne pasta, shiitake mushrooms, tomatoes, basil, and asparagus in a sun-dried tomato cream sauce	
CHICKEN PESTO	25	IMPOSSIBLE STROGANOFF 	25
Penne pasta, mushrooms, red bell peppers, and asparagus in a pesto cream sauce		Button mushrooms, shiitake mushrooms, parsley, red onions with fettuccine and a creamy coconut sauce	
VEGAN EGGPLANT MEATBALLS 	21	GRILLED SALMON FETTUCCINE	31
With tomatoes, a side of gluten-free penne pasta tossed in garlic and olive oil		Shiitake mushrooms, diced tomatoes, and basil in a sun-dried tomato cream sauce	
BAKED PENNE PASTA	24	BRAISED MUSHROOM RAVIOLI 	24
With Italian sausage, bell peppers, onions, mozzarella cheese, & marinara sauce		With fresh basil & spinach in a marinara sauce	
CHICKEN LINGUINI PASTA	24	CHICKEN PARMIGIANA	25
With broccoli, red onions, & cashews in a garlic cream sauce		Breaded chicken breast with fresh mozzarella, served with linguini marinara	

## ENTREES

GRILLED SALMON	31	GARLIC MARINATED, GRILLED 	34
Served with a lemon beurre blanc sauce, served with mashed potatoes and our vegetable du jour		COLOSSAL PRAWNS	
TUSCAN CREAMY SALMON	31	Served with a lemon garlic butter sauce, a side of black forbidden rice risotto, and broccolini	
With spinach, cherry tomatoes, cream, basil, mashed potatoes, asparagus, & baby carrots		CHILEAN SEA BASS 	41
CHICKEN PICATTA	26	Topped with tomatoes, capers & lemon beurre blanc sauce, served with mashed potatoes and our vegetable de jour	
Topped with artichokes and a white wine lemon caper sauce, served with mashed potatoes and our vegetable du jour		RIB EYE STEAK* 	40
SOLE PICATTA	30	With chimichurri, mashed potatoes, asparagus, & baby carrots	
With artichokes, capers, lemon juice, and parsley served over linguini pasta.		FILET MIGNON*	40
WAGYU BURGER*	26	With blue cheese compound butter, demi-glace, mashed potatoes, asparagus, & baby carrots	
With bacon-onion marmalade, lettuce, tomatoes, and Swiss cheese with a side of truffle fries		RACK OF LAMB*	40
FISH AND CHIPS	24	With a mint sauce, served with mashed potatoes and our vegetable de jour	
Battered sole, lightly fried, served with french fries and tartar sauce			

## ASIAN INSPIRED

KOREAN STYLE MARINATED FLANK STEAK*	27	TOFU VEGETABLE STIR FRY  	19
Served with white or brown rice and stir fry vegetables		Baby bok choy, red bell pepper, snow peas, shiitake mushroom, and tofu with tamari soy sauce, served with brown rice or red quinoa	
SESAME CRUSTED SEARED AHI*	31	ORANGE CHICKEN	24
Topped with a ponzu vinaigrette and served with white or brown rice and stir fry vegetables		Carrots, broccoli, bell pepper, bean sprouts, roasted peanuts and a choice of white or brown rice	
STIR FRY		MONGOLIAN BEEF	24
Baby bok choy, cabbage, carrots, shiitake mushrooms with yakisoba noodles  \$24 Chicken   \$26 Beef   \$30 Shrimp		Thinly sliced flank steak, wok stir-fried in a ginger garlic soy sauce with scallions and crispy rice noodles, served with white or brown rice and a Japanese starter salad	
PAD THAI	23	SHRIMP AND SCALLOP STIR FRY	33
flat rice noodles stir-fried with chicken and shrimp, eggs, and bean sprouts in a tamarind sauce with roasted peanuts, cilantro and lime		With shiitake mushroom, asparagus, and carrots with udon noodles	

## JAPANESE BENTO BOXES

Miso soup to start, California Roll, Japanese Salad, and white or brown rice

TERIYAKI CHICKEN	26
SHRIMP TEMPURA With sweet chili sauce	27
SEARED AHI TUNA*	31
With a ponzu vinaigrette	



TERIYAKI BEEF*	27
MONGOLIAN BEEF	27
GRILLED TERIYAKI SALMON	31

Substitutions may incur additional charges - Splitting Plates is a \$3 charge

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.