

DINNER PLATES

(GF) Center Cut Filet Mignon* 55

Potato Puree | Sautéed Spinach | Rainbow Carrots | Roasted Garlic & Thyme Butter

(GF,DF) Australian Lamb Chops* 45

Coffee Rub | Sautéed Swiss Chard | Potato Gratin | Pomegranate Molasses

(GF) Braised Black Angus Short Rib* 45

Garlic and Green Pea Risotto | Rainbow Carrots & Broccolini | Red Wine Demi-Glace

(GF) Chicken Roulade 35

Herbed Brie, Spinach, & Sun Dried Tomato Filled Chicken Breast
Potato Gratin | Grilled Asparagus | Herb Cream Sauce

(SF, GF, DF) Wild Caught Alaskan Halibut* 45

Beluga Lentils | Beetroot Puree | Carrot Curls | Lemon Turmeric Vinaigrette

(SF, GF) Jumbo Diver Scallops* 42

Sautéed Swiss Chard | Sunchoke Puree | Gremolata
Sunchoke Chips | Pomegranate Seeds

(SF, GF, DF) Grilled Tiger Prawns* 38

Spice Rub | Grilled Asparagus | Pineapple Salsa | Balsamic Glaze

(SF, GF) Faroe Island Grilled Salmon* 37

Broccolini | Cauliflower Puree | Blistered Tomato Relish | Lemon Butter Sauce

(SF, SESAME, SOY, GF, DF) Sesame Crusted Ahi Tuna 32

Mango Slaw | Wakame Salad | Purple Ninja Radish | Pickled Ginger Vinaigrette

(VG, GF) Eggplant and Portobello Stack 30

Grilled Eggplant | Marinated Portobello | Roma Tomato | Fresh Mozzarella
Roasted Red Pepper Coulis | Micro Basil

(V, DF) Plant Based Spaghetti and "Meatballs" 28

Linguini | Signature Marinara | Plant Based "Meatballs" | Vegan Parmesan | Micro Basil

SF - CONTAINS FISH OR SEAFOOD | N - CONTAINS NUTS/TREE NUTS | V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE

Tax & 20% service charge will be added to all orders.

**Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to serve certified sustainable seafood.*