

## DINNER PLATES

(GF) **Center Cut Filet Mignon\*** 55

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

(GF) **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, 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, SOY) **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.*