

## 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 & "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 foodborne illness. We are proud to serve certified sustainable seafood.*