

❄️ DINNER MENU ❄️

-STARTERS-

GREEK BREAD	\$7
Three Cheese Blend, Melted on Toasted Pita with Tzatziki Sauce	
PAN SEARED CALAMARI	\$12
Milk Bathed Calamari, Lightly Dusted in Dill Flour, Seared with Cherry Tomato, Basil, Lemon	
CRAB & CREAM CHEESE WONTON	\$7
Lump Crab and Cream Cheese Stuffed Wonton with Chili Aioli	
SEARED SCALLOP	\$14
(3) Seared Scallops, Cream Corn with Ham topped with a Cabernet Reduction	
CHARRED EDAMAME	\$8
Charred Soy Bean with Salt (Spicy Optional)	
BACON SHRIMP DIP	\$11
Bacon, Cream Cheese, Shrimp, Jalapeno, Mushroom, Green Onion & Served with Toast Points	
JERK SHRIMP W/ AVOCADO CREAM SAUCE	\$9
(4) Jerk Marinated Shrimp, Pico de Gallo, Avocado Cream Sauce	
DRUNKEN MUSHROOM	\$12
Pan Seared Mushroom with Garlic and Herbs, Red Wine and Served with Feta Cheese	
LAMB HOT ROCK	\$14
Sliced Leg of Lamb, Seared with a Sizzling Hot Rock at Your Table, Served with Mediterranean Garnish, Toasted Pita	
CHARCUTERIE BOARD	\$16
Sliced Cured Meat, Assorted Cheese, Fruit, Toast Point	

-SALADS-

BISTRO	\$6
Mixed Greens, Cherry Tomato, Marinated Onion, Walnut & Parmesan with Pita Points	
GREEK	\$7
Romaine, Cucumber, Cherry Tomato, Olive, Marinated Onion & Feta	
BL WEDGE	\$9
Iceburg Wedge, Sliced Onion, Cherry Tomato, Bacon Bits, Green Goddess Dressing	
CAESAR	\$8
Chopped Romaine, Bacon, Parmesan, Jalapeno Cornbread Crouton, House Caesar Dressing	
ADD CHICKEN TO SALAD	\$6
ADD SALMON OR SHRIMP TO SALAD	\$8
SALMON BOWL	\$14
Wilted Kale, Shaved Brussel Sprout, Carrot, Trail Mix, Roasted Lemon Vinaigrette	
CHICKEN QUINOA	\$12
Chicken, Quinoa, Italian Sausage, Apple, Ponzu	
STEAK HOUSE SALAD BOWL	\$16
Mixed Greens, Seared Tenderloin, Cherry Tomato, Marinated Onion, Herb Mushroom, Blue Cheese Crumble, Balsamic Vinaigrette	

- PASTA -

ROSEMARY LAMB PASTA \$14

Ground Beef, Lamb, Sausage Tossed in Penne Pasta with Spicy Cream Sauce

FETTUCINE ALFREDO \$14

Fettuccine Noodle, Broccoli, Mushroom, Alfredo Sauce, Toasted Baguette
+ Add Chicken or Shrimp +

BLACKENED TORTELLINI \$11

Cheese Stuffed Tortellini, Cajun Cream Sauce, Fresh Parmesan, Lemon Crown
+ Add Chicken, Shrimp or Salmon \$6 +

EGGPLANT PARMESAN \$12

Parmesan Crusted Eggplant, Orzo, House Marinara, Fresh Parmesan

SHRIMP PESTO \$16

Sautéed Shrimp in Pesto with Cherry Tomato, Mushroom, Green Onion, Fettuccine Noodle

- ENTRÉES -

SEARED SALMON TACOS \$14

Chili Powder Dusted Fresh Salmon, Pico de Gallo, Avocado Spread, Lettuce, (2) Flour Tortillas, Chips & Salsa

BAJA SHRIMP TACOS \$12

Baja Seasoned Shrimp, Spinach, Avocado Spread, Mango Chutney, (2) Flour Tortillas, Chips & Salsa

PECAN SALMON \$21

Pecan Crusted Salmon, Blue Cheese Risotto, Fresh Green Beans, Raspberry Drizzle

GRILLED SALMON \$19

Lemon Peppered Salmon Filet, Garlic Shallot Broccoli, Rice Pilaf, Agave Soy Reduction

STEAMED LOBSTER \$32

Steamed Lobster Tail, Creamed Corn & Ham, Shallot Broccoli, Drawn Butter

SURF & TURF \$48

4.oz Grilled Filet, Grilled Lobster Tail, Shallot Broccoli, Rice Pilaf, Drawn Butter, Lemon Crown

SMOKED GOUDA CHEESE BURGER \$14

Grilled Black Angus, Seared Onion, Bacon, Tomato, Lettuce, Smoked Gouda. Fries or Fruit
+ Add Green Chili \$.75 + Add Egg \$1.50 +

PATTY MELT \$12

Sirloin Burger, Bourbon Caramelized Mushroom & Onion, Swiss Cheese, Brioche Bun, Garlic Aioli, Fries or Fruit
+ Add Green Chili \$.75 + Add Egg \$1.50 +

OPEN FACED PRIME RIB SANDWICH \$14

Knife & Fork Prime Rib, Bell Peppers, Onions, Swiss Cheese, Jalapeno Cornbread, Horseradish Spread, Fries or Fruit

FLANK STEAK W/ FRIES \$18

Porcini Mushroom Rubbed Flank Steak, Warm Chimichurri Sauce, Bistro Fries

EL POLLO LOCO \$21

Oven Roasted Half Chicken, Rice Pilaf, Chipotle Lime Sauce, Marinated Onion, Tomato, Feta with Tortilla

DOUBLE THICK PORK CHOP \$24

Grilled Chop, Apple & Pear Orzo with Citrus Ponzu

DUCK SOUS VIDE \$21

Sous Vide Cooked Duck Breast, Carrot, Apple Cider Marinated, Whipped Sweet Potato, Mango Chutney

BONE-IN COWBOY RIB-EYE \$48

Bone-In Rib-Eye, Bourbon Mushroom, Onion Confit, Bistro Fries, Balsamic Reduction

1855 BISTRO FILET \$34

Center Cut Prime 1855 Beef, Bleu Cheese Risotto, Green Beans, Cabernet Reduction or Bleu Cheese Sauce

SOUS VIDE PRIME RIB \$28

Oven Roasted Prime Rib, Cream Spinach, Roasted Potato, House Au Jus

-Limited Availability-

20% Service Charge Will Be Added To Parties Of 8 Or More

⚠️ *Consumption Of Raw Or Uncooked Meat & Fish May Cause Food Borne Illness* ⚠️