

SOUP + SALAD

GOLDEN LOBSTER BISQUE	7
SOUP OF THE DAY	6
SEASONAL SALAD arugula, spinach, pears, cranberries, pumpkin seeds, maple vinaigrette	10
GRILLED CHICKEN SALAD mixed greens, jicama, pineapple, watermelon radish, citrus dressing	12
HANGER STEAK SALAD hearts of romaine, feta, pecans, crispy onions, bacon vinaigrette	16
CLASSIC CAESAR housemade croutons, asiago	8
ADD: salmon 9 chicken 5 shrimp 9	

housemade bread basket
with chef's butter

SMALL PLATE

SHRIMP + OCTOPUS CEVICHE churrasco vinaigrette, lychee, pineapple	10
HOUSEMADE MEATBALLS angus beef, tomato ragu, arugula	8
TUNA TARTARE ahi tuna, banana guacamole	10
CHICKEN DRUMETTES panko breaded, jicama, three sauces	9
CRISPY CALAMARI banana peppers, chili peppers	14
CAPRESE PIZZA beefsteak tomatoes, fioretta mozzarella	11
SHRIMP COCKTAIL tropical salsa, cocktail sauce	9
BEEFSTEAK TOMATOES basil, fioretta mozzarella	14
FRIED OYSTERS gulf coast, jicama slaw, sweet chili aioli	12

MAIN PLATE

DUCK BREAST cranberry reduction, english peas, butternut squash + amaretto risotto	24
TWIN FILETS mushroom demi, cheesy potato stack, sauteed rapini, bacon vinaigrette	27
AHI TUNA caramelized lemon beurre blanc, herb cous cous, carrots, broccolini	26
SALMON warm potato salad, grilled asparagus, champagne hollandaise	23
CHURRASCO HANGER STEAK herb mash, churrasco vinaigrette, sauteed spinach + mushroom	21
SCALLOP FETTUCCINI PASTA	23
herbs, artichokes, sundried tomatoes, caper pesto	
GROUPE herb cous cous, harvest vegetables, smoked paprika olive oil	25

GRILL

CENTER CUT FILET harvest potato, broccolini	30
NEW YORK STRIP harvest potato, sauteed vegetables	29
RIB EYE herb mash, grilled asparagus	27
OPAL VALLEY LAMB CHOPS spinach puree, sauteed vegetables	31
DELMONICO PORK potato stack, sauteed vegetables	24
ASHLEY FARMS CHICKEN harvest potato, spinach + mushroom	22
SWORDFISH spinach puree, sauteed vegetables	26

grill entrées served with
trio of housemade sauces:
zinfandel demi, churrasco,
champagne hollandaise



EAT DRINK & BE LOCAL

Executive Chef - Eduardo Remusat
General Manager - Heidi Skehan
Restaurant Manager - Sarah Pauley