



Mother's Day Menu

BEGINNINGS

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| CHIMICHURRI SKEWERS 21
(6 PC)
Tender filet mignon skewers served with a house-made chimichurri sauce. | CALAMARI FRITTI 20
Crispy-fried calamari served with lemongrass beurre blanc, capers and tomato. | COCONUT SHRIMP TEMPURA 21
Crispy shrimp with a vibrant spicy orange-chili sauce. |
| BLUE CHEESE STUFFED DATES. 15
Dates filled with blue cheese, wrapped in smoked bacon, topped with caramelized pecans and finished with a brandy reduction. | MEDITERRANEAN GRILLED OCTOPUS 25
Grilled octopus drizzled with extra virgin olive oil, oregano, kalamata olives, and lemon. | CHARRED EDAMAME 15
Fire-kissed edamame tossed with savory miso and bright citrus salt. |

SOUP & SALADS

+ Add to Any Salad Above: Chicken \$7 / Shrimp \$13 / Wild Caught Salmon \$14

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| CREAM OF ZUCCHINI SOUP 13
Velvety zucchini soup made with fresh seasonal zucchini, lightly seasoned and topped with basil oil for a bright, garden-fresh flavor. | ORGANIC GREENS SALAD 14
A mix of organic greens topped with sweet red grapes, crisp apples, and shaved onions, accented by caramelized pecans and dried cranberries. Finished with your choice of gorgonzola or feta and a tangy Dijon mustard vinaigrette. | BUTTER LEAF SALAD 14
Butter lettuce with ripe pear and fresh berries, complemented by toasted pecans and blue cheese crumbles, finished with a bright raspberry vinaigrette. |
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MAIN COURSE

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| SURF & TURF
Shareable 110
Filet Mignon 8 oz Lobster Tail 8 oz
Grilled filet mignon finished with demi-glace, paired with a lobster tail, drawn butter, roasted potatoes, asparagus risotto, and chef's selection of vegetables.
Individual 65
Filet Mignon 4 oz Lobster Tail 4 oz | TOMAHAWK CHICKEN 29
Succulent roasted chicken paired with roasted asparagus, garlic mashed potatoes and drizzled with a citrus-garlic butter sauce. | LOBSTER SPAGHETTI 40
Spaghetti with lobster, wild mushrooms, and spinach, finished in a zesty tequila-lime cream sauce. |
| GREEK STYLE LAMB CHOPS 44
Marinated in our signature blend of Greek herbs and grilled to perfection, served with house-made hummus, Mediterranean rice pilaf, warm pita bread, roasted tomatoes, and garlic. | WILD CAUGHT CHILEAN SEA BASS 54
Wild caught Chilean sea bass atop creamy asparagus risotto, finished with a bright citrus-caper butter sauce. | SPICY CHICKEN VODKA RIGATONI 24
Rigatoni tossed with tender chicken in a spicy vodka tomato cream sauce. |
| CERTIFIED USDA CHOICE 54
Bone in Ribeye 14 oz A premium, marbled ribeye cooked to perfection, featuring the chef's daily-inspired preparation for a bold and flavorful dining experience. | FILET MIGNON 54
Filet mignon crowned with melted brie and a house-made pomegranate reduction, accompanied by roasted potatoes and grilled asparagus. | SEAFOOD LINGUINE 31
Linguine with succulent calamari, shrimp, mussels, and fresh fish, gently coated in a rich tomato-garlic sauce. |
| LOBSTER SPAGHETTI 40
Spaghetti with lobster, wild mushrooms, and spinach, finished in a zesty tequila-lime cream sauce. | SHORT RIB 33
Slow-braised prime short rib in a sweet vermouth reduction, served with creamy mashed potatoes | DESSERT
Crème Brûlée 11
Carrot Cake 11
Cheesecake 11
Chocolate Ganache Cake 11
*Chocolate Soufflé 15
*Grand Marnier Soufflé 15
*Please allow 30 min. to bake |
| | CHICKEN FETTUCCINE ALFREDO 29
Tender fettuccine tossed in our rich, homemade Alfredo sauce with perfectly cooked chicken.
<i>Add succulent shrimp for \$2.</i> | |

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. *Consuming raw or undercooked seafood may increase your risk of food-borne illness.

Mon-Tues 11AM - 9 PM – Wed - Fri 11AM - 10PM – Sat 9AM - 10PM – Sun 9AM - 9PM