

APPETIZERS

Calamari with Hot Cherry Peppers

Deep Fried Calamari with Hot Cherry Peppers,
Garlic and Parsley tossed with a splash of Lemon Juice,
and Smoked Jalapeno Aioli on the side
\$10.95

Poached Shrimp Cocktail

Fresh Lemon Poached Large Shrimp served with club
made Red Pepper Cocktail Sauce, Pink Sauce,
and Citrus Wedges
\$13.95

Flash Fried Brussels Sprouts

Tossed with Bacon, Pecorino Cheese, and finished with
a touch of drizzled Balsamic Glaze
\$7.95

Burrata

Uno Alla Volta Saffron Burrata, Tomato and Peaches,
Sourdough Panzanella, and Pea Tendrils
with Feta Buttermilk Dressing
\$11.95

Heirloom Carpaccio with Roasted Cipollini Onions

Thinly Sliced Heirloom Tomatoes, Roasted Cipollini
Onions and Arugula, topped with a Poached Pear
tossed with a Pear Vinaigrette
\$9.95

Ahi Sashimi Tuna Tower

Sashimi Grade Ahi Tuna with layers of Fresh Mango,
Avocado, Tomatoes, and Cucumbers
drizzled with Cucumber Wasabi Dressing
\$15.95

DINNER SALADS

The Wedge

Wedge of Iceberg Lettuce topped with Bleu Cheese or Ranch Dressing, Diced Tomatoes, and Chopped Bacon
\$7.95

Burmese Salad

Mixed Lettuces, Tomatoes, Jalapeno, Green Onions, Red Onions, Blackberries, Cashews
and Shredded Cheddar Jack Cheese tossed in a Lime Soy Vinaigrette
\$11.95

Harvest Salad

Mixed Baby Greens with Diced Grilled Chicken Breast, Diced Bacon, Almonds,
Crumbled Bleu Cheese, Apples, Dried Cranberries, and Lahvosh served with Herb Vinaigrette
\$11.95

Mediterranean Salattin

Peaches, Pistachios, and Tabbouleh served with Orange Blossoms and Greens
\$10.95

Mandarin Chicken Salad

Romaine Lettuce, Mandarin Oranges, and Cashews tossed with Mandarin-Asian Dressing,
topped with Diced Grilled Chicken Breast and Rice Noodles
\$13.95

Argentina Skirt Steak Salad

Chimichurri Marinated Skirt Steak tossed with Baby Spinach Salad Mix and Roasted Tomatoes
\$15.95

CHEF'S FAVORITES

Berry and Ginger Salmon

*Pan Seared Fillet of Salmon basted with Blackberry and Ginger Gastrique
served with Forbidden Chinese Black Rice and Chef's Vegetables*
\$20.95; Available as a small plate for \$15.95

Pan Seared Scallops

*Pan Seared Jumbo Dry Scallops topped with Creamy Lobster Sauce and served atop Mushroom Risotto,
and Sautéed Spinach, drizzled with Roasted Red Pepper Oil and finished with Crispy Leeks*
\$26.95; Available as a small plate for \$17.50

Mojito Chicken Breast

*Marinated, Pan Fried Chicken Breast, Mint Cranberry Chutney and Roasted Apple Reduction
served with Brussels Sprouts and Parmesan Risotto*
\$16.95

Chicken Parmesan

*Fried Chicken Breast with Parmesan Cheese and Panko, topped with Tomatoes,
Marinara Sauce, and Mozzarella cheese served atop Penne Pasta*
\$16.95; Available as small plate for \$11.95

Walnut Shrimp

*Light Tempura Battered Jumbo Shrimp, fried and tossed with Walnuts and your choice of our
creation of spicy or mild sauce, served with Jasmine Rice and Chef's Fresh Seasonal Vegetables*
\$23.95

FROM THE GRILL

Grilled Filet Mignon

*6oz/8oz Forty-five day wet aged, Certified Angus Beef
served with Chef's Seasonal Vegetables
and Mashed Potatoes or Baked Potato*
\$27.95/32.95

Grilled Master Rib Eye Steak

*"The King of Steaks", a 13oz, forty-five day wet aged
Rib-Eye served with Chef's Seasonal Vegetables
and Mashed Potatoes or a Baked Potato*
\$25.95

Apple Bourbon Pork Chop

*12oz Grilled Boneless Pork Chop topped with
Whiskey Apple Cream Sauce served with
Sweet Potato Casserole*
\$21.95

Daily Fresh Fish Special

PASTA

Frutti di Mare & Sausage Pasta

*Sautéed Large Prawns, Scallops, Andouille Sausage,
Mussels and assorted Bell Peppers
served over Fettuccine Pasta,
degazed with Pernod in rich Marinara Sauce*
\$23.95

Angel Hair Pasta Pomodoro

*Sautéed Fresh Angel Hair Pasta Nest with Olive Oil,
Garlic, Fresh Basil and Tomato Concasse
topped with Shaved Parmesan*
\$13.95; with Chicken or Salmon \$17.95

SIDES

*Sautéed Mushrooms, Baked Potato, Sweet Potato Fries,
French Fries, Garlic Mashed Potatoes, Mushrooms,
Creamy Risotto, Broccoli, Brussels Sprouts, Asparagus
Local Seasonal Vegetables*