



SHAREABLES

- SHRIMP COCKTAIL** 16
Classic Cocktail Sauce, Lemon Wedges
- SPICY TUNA POKE TACOS** 18
Sesame Chili Sauce, Avocado Mousse
Spicy Yuzu Aioli, Crispy Wonton Shell
- SPICY CHICKEN DRUMETTES** 16
Choice of Buffalo or Tangy BBQ Sauce
Blue Cheese Dressing, Celery, Carrots
- FIRECRACKER SHRIMP** 16
Garlic Lime Sweet Chili Sauce, Honey Sesame Aioli
- CARNITAS SPRING ROLLS** 14
Avocado Jalapeño Crème, Spicy Yuzu Aioli
Blistered Cherry Tomatoes

- VIETNAMESE SPRING ROLLS** 12
Julienne Carrots, Cucumber, Avocado, Cilantro
Mint, Thai Basil, Rice Paper, Chili Lime Sauce
Hoisin Sauce

- QUESADILLA** 12
Pico de gallo, Guacamole, Sour Cream
Add on Chicken +\$4 or Beef +\$6

- HARISA CLAMS & PEI MUSSELS** 22
Tomato & Harissa Broth, Savory Kale
Fresh Picked Herbs, Grilled Garlic Butter Crostini

- CRISPY SHRIMP TACOS** 16
Guacamole, Asian Slaw, Pico de Gallo, Chipotle Aioli

- NACHOS** 12
Pico de Gallo, Guacamole, Sour Cream
Jalapeño Cheese Sauce, Salsa
Add on Chicken +\$4 or Beef +\$6

- SOUP**
- SOUP DU JOUR** 8 CUP / 12 BOWL

- SALADS**
- CLASSIC CAESAR** 14
Chopped Romaine, Crostini
Garlic Caesar Dressing, Parmesan Cheese

- CALIFORNIA CITRUS** 14
Baby Greens, Candied Pecans, Cucumber, Mandarins
Cherry Tomatoes, Lemon Poppy Seed Vinaigrette

- RED CHOPPED SALAD** 14
Napa Cabbage, Cilantro, Cucumber, Carrot
Cherry Tomatoes, Fried Wonton Strips
Chili-Lime and Mint Dressing

- ADD TO ANY SALAD**
- Chicken 8
- Steak 10
- Salmon 10
- Shrimp 10
- Blackend Ahi 10

- SANDWICHES**
- RED SPECIAL BURGER** 18
Spicy Candied Bacon, Horseradish Aioli, Butter Lettuce
Aged Cheddar Cheese, Tomatoes, Caramelized Onions

- TURKEY CLUB SANDWICH** 17
Spicy Candied Bacon, Tomatoes, Avocado
Butter Lettuce, Herb Mayonnaise

- FISH SANDWICH** 18
Blackened Mahi Mahi, Asian Slaw, Avocado Spread
Citrus Remoulade, Bib Lettuce, Tomato, Ciabatta Bread

- SAUTÉ**
- HERB MARINATED CHICKEN BREAST** 26
Bacon Herb Mashed Potato, Seasonal Vegetables
Wild Mushroom Jus Lie

- SESAME WOK** 28
Choice of Chicken, Steak, Tofu, or Shrimp
Steamed Calrose Rice, Stir Fry Vegetables, Peanuts

- BLACKENED CHICKEN PASTA** 28
Cajun Spiced Tomato Cream Sauce, Linguine
Asparagus, Mushroom, Parmesan Cheese,
Cherry Tomatoes

- THREE CHEESE RAVIOLI** 28
Fontina Cheese, Feta Cheese, Parmesan Cheese
Spinach, Mushroom, Cherry Tomato, Zucchini
House-Made Marinara Sauce

- SEAFOOD**
- GRILLED SALMON** 32
Yukon Potato Puree, Cherry Tomatoes
Broccoli, Beurre Blanc, Balsamic Reduction

- RAINBOW TROUT** 30
Seasonal Vegetables, Pineapple Relish
Beurre Blanc, Balsamic Glaze

- LINGUINE AND CLAMS** 28
Fresh Manila Clams, Cherry Tomato, Parmesan Cheese
Fine Herbs, White Wine Butter Sauce

- PAN SEARED BLACKENED DAY BOAT SCALLOPS** 42
Kobocha Squash Puree, Asparagus, Cherry tomato
Unagi Cilantro Sauce, Frisee Salad

- SEASAME CRUSTED CANJUN AHI TUNA** 34
Wakame Salad, Sauteed Vegetables,
Calrose Rice, Soy Sesame Chili Sauce

- SEAFOOD GARDEN** 46
Day Boat Scallops, Salmon, Shrimp, Clams,
Seasonal Vegetables, Asian Squash Puree
White Wine Fine Herbs Sauce

- FROM THE GRILL**
- FILET MIGNON** 48
Toasted Cauliflower, Roasted Tomato, Hydro Watercress
Brie Cheese, Bordelaise Sauce

- NEW YORK STEAK** 46
Mashed Potatoes, Char Broccolini, Bordelaise Sauce

- CHARBROILED RIBEYE STEAK** 52
Broccolini, Bordelaise Sauce
Herb Garlic Potato Batons, Aged Cheese Fondue

- GRILLED NEW ZEALAND LAMB RACK** 62
Garden Herb Sauce, Baby Root Vegetables
Brown Butter Mashed Potato, Blackberry Demi Glaze

- ACCOMPANIMENTS** 7
Yukon Mashed Potatoes
Steamed Calrose or Brown Rice
Seasonal Vegetables
Grilled Asparagus
Truffle Parmesan Garlic Fries
Gluten Free Penne Available on any Pasta +4
Gluten Free Bun Available on any Sandwich +4

Please advise your server if a person in your party has a food allergy. Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness.



WINE BY THE GLASS

CHAMPAGNE & SPARKLING

TERRA D' ORO MOSCATO California	11
LE GRAND COURTAGE France	14
MUMM BRUT PRESTIGE Napa Valley N.V	16

WHITE WINE

RUFFINO PINOT GRIGIO Veneto Italy	11
GIESEN ESTATE RIESLING New Zealand	12
GIESEN RESERVE SAUVIGNON BLANC New Zealand	12
CHARLES KRUG SAUVIGNON BLANC St. Helena Napa Valley	14
ROBERT MONDAVI CHARDONNAY California	11
MARTIN RAY CHARDONNAY Russian River Valley Sonoma County	15
BUENA VISTA CHARDONNAY North Coast	17

RED WINE

AQUINAS North Coast	15
RODNEY STRONG PINOT NOIR Russian River Valley Sonoma Coast	17
BELLE GLOS PINOT NOIR Russian River Valley Sonoma Coast	19
GAINY MERLOT Santa Ynez	15
MARKHAM MERLOT Napa Valley	16
1000 STORIES ZINFANDEL Mendocino County	16
KAIKEN ULTRA MALBEC Mendoza Argentina	14
ROBERT MONDAVI CABERNET SAUVIGNON California	13
CA' MOMI CABERNET SAUVIGNON Napa Valley	16
HESS "ALLOMI" CABERNET SAUVIGNON Napa Valley	22

SPECIALTY COCKTAILS

REDGARITA Patron Silver Tequila, Patron Citronage Pomegranate Juice, Sweet & Sour, Salt Rim	14
SPICY CUCUMBER MARGARITA Tres Generaciones Plata 80 Tequila, Cointreau Cucumber-Jalapeno Puree, Fresh Lime, Agave Nectar	14
POMEGRANATE MARTINI Hanger 1 Citron, Pomegranate Juice, Lemon Juice	14
BARREL AGED OLD FASHIONED Marker's Mark, Angostura Bitters	14
JAPANESE MELON MARTINI Suntory Haku Vodka, Midori Melon Liqueur, Triple Sec, California Navel Orange	14
PEAR MARTINI Absolut Pear Flavored Vodka, Disaronno Fresh Squeezed Lemon Juice	14
JAPANESE WHISKEY HIGHBALL Suntory Whiskey Toki, California Naval Orange, Fresh Mint, Sparkling Water, Liquid Alchemist Syrup	14

BEER SELECTION

BOTTLE BEER		DRAFT BEER	
Bud Light	6	Bud Light	7
Miller Light	6	Coors Light	7
Michelob Ultra	6	Dos XX	8
Angry Orchid Rosé	6	Stella Artois	8
Coors Light	6	Red Trolley Ale	8
Guinness	7	Modelo	8
New Castle	7	805	8
Corona	7	Sculpin	9
Samuel Adams	7	Mango Cart	9
Dos XX	7	Blue Moon	9
Pacifico	7		
Modelo	7		
Heineken	7		
		Seasonal Offerings Available	

DESSERT

BAILEY'S CHOCOLATE MOUSSE CAKE Raspberry Sauce	14
VANILLA BEAN CRÈME BRÛLÉE Seasonal Berries	12
WHITE CHOCOLATE BREAD PUDDING Crème Anglaise	14
RASPBERRY SWIRL CHEESECAKE	12
TRIO HAAGENDAZ ICE CREAM/SORBET	12