

SHAREABLES

SHRIMP COCKTAIL Classic Cocktail Sauce, Lemon Wedges	16
SPICY AHI TUNA TACOS Sesame Chili Sauce, Avocado Mousse Spicy Yuzu Aioli, Crispy Wonton Shell	18
SPICY CHICKEN DRUMETTES Choice of Buffalo or Tangy BBQ Sauce Blue Cheese Dressing, Celery, Carrots	16
FIRECRACKER SHRIMP Garlic Lime Sweet Chili Sauce, Honey Sesame Aioli	16
SPRING ROLLS Carnitas Pork, Avocado Jalapeño Cremé, Spicy Yuzu Aioli Blistered Cherry Tomatoes	14
VIETNAMESE SPRING ROLLS Julienne Carrots, Cucumber, Avocado, Cilantro Mint, Thai Basil, Rice Paper, Chili Lime Sauce Hoisin Sauce	12
QUESADILLA Pico de gallo, Guacamole, Sour Cream Add on Chicken +\$4 or Beef +\$6	12
HARISSA CLAMS Tomato & Harissa Broth, Savory Kale Fresh Picked Herbs, Grilled Garlic Butter Crostini	22
CRISPY SHRIMP TACOS Guacamole, Asian Slaw, Pico de Gallo, Chipotle Aioli	16
NACHOS Pico de Gallo, Guacamole, Sour Cream Jalapeño Cheese Sauce. Add Chicken +\$4 or Beef +\$6	12
POKE "NACHOS" Cilantro, Unagi Sweet & Spicy Yuzu, Sesame Oil, Jalapeno, Julienne Nori	16
PARMESAN TRUFFLE FRENCH FRIES Garlic, Herbs	14

SOUP

SOUP DU JOUR	8 CUP / 12 BOWL
LOBSTER CORN CHOWDER	15 CUP / 25 BOWL

SALADS

CLASSIC CAESAR Romaine, Croutons, Garlic Caesar Dressing, Parmesan	14
CALIFORNIA CITRUS Baby Greens, Candied Pecans, Cucumber, Mandarins Cherry Tomatoes, Lemon Poppy Seed Vinaigrette	14
RED CHOPPED SALAD Napa Cabbage, Cilantro, Cucumber, Carrot Cherry Tomatoes, Fried Wonton Strips, Chili-Lime and Mint Dressing	14
ADD TO ANY SALAD Chicken 8 Shrimp 10 Blackend Ahi 10 Steak 10 Salmon 10	

SANDWICHES

RED SPECIAL BURGER Spicy Candied Bacon, Horseradish Aioli, Butter Lettuce Aged Cheddar Cheese, Tomatoes, Caramelized Onions	18
TURKEY CLUB SANDWICH Spicy Candied Bacon, Tomatoes, Avocado Butter Lettuce, Herb Mayonnaise	17
FISH SANDWICH Blackened Mahi Mahi, Asian Slaw, Avocado Spread Citrus Remoulade, Bib Lettuce, Tomato, Ciabatta Bread	18



SAUTÉ

HERB MARINATED CHICKEN BREAST Bacon Herb Mashed Potato, Seasonal Vegetables Wild Mushroom Jus Lie	26
SESAME WOK Choice of Chicken, Steak, Tofu, or Shrimp; Steamed Calrose Rice or Udon Noodles; Stir Fry Vegetables, Peanuts	28
BLACKENED CHICKEN PASTA Cajun Spiced Tomato Cream Sauce, Linguine Asparagus, Mushroom, Parmesan Cheese, Cherry Tomatoes	28
THREE CHEESE RAVIOLI Fontina Cheese, Feta Cheese, Parmesan Cheese Spinach, Mushroom, Cherry Tomato, Zucchini House-Made Marinara Sauce	28
SPICY KIMCHI FRIED RICE Bacon, Mushroom, Zucchini, Carrots, Onion, Green Onion, White Rice, Garlic, Gochujang Sauce. Add: Beef 10, Chicken 8, Shrimp 10, Egg 4	18

SEAFOOD

GRILLED SALMON Yukon Potato Puree, Cherry Tomatoes Broccoli, Beurre Blanc, Balsamic Reduction	32
RAINBOW TROUT Seasonal Vegetables, Pineapple Relish Beurre Blanc, Balsamic Glaze	30
SHRIMP SCAMPI Angel Hair Pasta/Garlic Butter White Wine Sauce Parmesan Cheese/Cherry Tomatoes	28
LINGUINE AND CLAMS Fresh Manilla Clams, Cherry Tomato, Parmesan Cheese Fine Herbs, White Wine Butter Sauce	28
PAN SEARED BLACKENED DAY BOAT SCALLOPS Kobocha Squash Puree, Asparagus, Cherry tomato Unagi Cilantro Sauce, Frisee Salad	42
SEASAME CRUSTED CAJUN AHI TUNA Wakame Salad, Sauteed Vegetables, Calrose Rice, Soy Sesame Chili Sauce	34
SEAFOOD GARDEN Day Boat Scallops, Salmon, Shrimp, Clams, Seasonal Vegetables, Asian Squash Puree White Wine Fine Herbs Sauce	46

FROM THE GRILL

FILET MIGNON Toasted Cauliflower, Roasted Tomato, Hydro Watercress Brie Cheese, Bordelaise Sauce	48
NEW YORK STEAK Mashed Potatoes, Charred Broccolini, Bordelaise Sauce	46
CHARBROILED RIBEYE STEAK Broccolini, Bordelaise Sauce Herb Garlic Potato Batons, Aged Cheese Fondue	52
GRILLED NEW ZEALAND LAMB RACK Garden Herb Sauce, Baby Root Vegetables Brown Butter Mashed Potato, Blackberry Demi Glaze	62

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.
Split plate charge \$5. 18% gratuity added to parties of 6 or more.

WINE LIST

		<u>Glass</u>	<u>Bottle</u>
SPARKLING			
201	Mumm Brut Prestige <i>Napa</i>	20 gl	70
	Chandon Brut <i>California</i>	18 ^{187ml} gl	
202	Le Grand Court�ge Blanc de Blancs Brut <i>France</i>	14 gl	58
101	Dom Perignon Mellesime Brut, 2012, Luminous Collection <i>Champagne</i>		795
104	Tattinger La Francaise Brut <i>Champagne</i>		156
103	Moet & Chandon Imperial Brut, 2012 <i>Champagne</i>		144
102	Veuve Clicquot, Yellow Label 750 ml <i>Champagne</i>		140
301	Veuve Clicquot, Yellow Label 375 ml <i>Champagne</i>		75
107	Cordoniu "Anna" Blanc de Blancs, Brut <i>Cava</i>		44
WHITE			
105	Terra D'Oro, Moscato <i>California</i>	14 gl	44
308	Charles Krug, Sauvignon Blanc, 2021 <i>Napa</i>	16 gl	58
312	Giesen Reserve, Sauvignon Blanc, 2021 <i>New Zealand</i>	14 gl	44
307	Cakebread Cellars, Sauvignon Blanc, 2021 <i>Napa</i>		72
306	Brancott Estate, Sauvignon Blanc, 2021 <i>Marlborough</i>		46
310	Farrari Carano, Fume Blanc, 2020 <i>California</i>		48
309	Chateau de Sancerre, Sancerre, 2020 <i>France</i>		88
311	Giesen Marlborough Estate, Riesling, 2018 <i>New Zealand</i>	14 gl	44
314	Ruffino, Pinot Grigio <i>Italy</i>	14 gl	44
303	Livio Felluga, Pinot Grigio 2019 <i>Italy</i>		68
CHARDONNAY			
209	Chateau Buena Vista, Chardonnay, 2020 <i>North Coast</i>	18 gl	68
106	Martin Ray, Chardonnay, 2021 <i>California</i>	16 gl	58
204	Robert Mondavi Private Selection, Chardonnay <i>California</i>	14 gl	44
305	Stag's Leap "Karia" , Chardonnay, 2017, 2019 <i>Napa</i>		98
316	Rombauer, Chardonnay, 2021 <i>Carneros</i>		85
203	Cakebread Cellars, Chardonnay, 2021 <i>Napa</i>		94
205	Charles Krug, Chardonnay, 2020 <i>Carneros</i>		60
303	Rodney Strong Chalk Hill, Chardonnay, 2019 <i>Sonoma</i>		56
RED			
819	Belle Glos, Pinot Noir 2020 <i>Monterrey</i>	29 gl	120
503	Rodney Strong, Pinot Noir, 2019 <i>Sonoma</i>	17 gl	62
406	Aquinas, Pinot Noir. 2017 <i>North Coast</i>	16 gl	58
601	Flowers Small Lot, Pinot Noir 2019 <i>Sonoma Coast</i>		140
405	Archery Summit Dundee Hills, Pinot Noir, 2020 <i>Willamette</i>		120
501	Joseph Phelps Freestone Vinyards, Pinot Noir, 2019 <i>Sonoma Coast</i>		140
502	Parducci Small Lot, Pinot Noir, 2020 <i>Mendocino County</i>		45
404	Markham Vineyards, Merlot, 2018 <i>Napa</i>	22 gl	84
402	Gainey Vineyards, Merlot, 2018 <i>California</i>	16 gl	58
818	Kaiken Ultra, Malbec, 2018 <i>Argentina</i>	14 gl	44
804	Luigi Bosca, Malbec, 2020 <i>Argentina</i>		59
702	1000 Stories, Zinfandel, 2021 <i>California</i>	16 gl	56
703	Joel Gott, Zinfandel, 2017 <i>California</i>		58
707	The Prisoner, Zinfandel Blend, 2019 <i>California</i>		140
CABERNET			
701	Hess Estate "Allomi", Cabernet, 2019 <i>Napa</i>	24 gl	88
812	Ca' Momi, Cabernet, 2019 <i>Napa</i>	16 gl	58
809	Robert Mondavi Private Selection, Cabernet <i>California</i>	14 gl	44
814	Jordan , Cabernet 2017 <i>Sonoma</i>		150
807	Joseph Phelps, Cabernet 2019 <i>Napa</i>		186
805	Opus One Overture, Cabernet Blend <i>California</i>		450
816	Justin Isosceles, Cabernet Blend 2017 <i>Paso Robles</i>		170
511	Silver Oak, Cabernet, 2017 <i>Napa</i>		280
813	Stag's Leap Cellars "Artemis" Cabernet, 2019 <i>Napa</i>		198
801	Cakebread Cellars, Cabernet, 2018, 2019 <i>Napa</i>		165
802	Chateau Montelena, Cabernet, 2018 <i>Napa</i>		140
803	Charles Krug, Cabernet, 2019 <i>Napa</i>		90
602	Ferrar Carano, Cabernet, 2018 <i>Sonoma</i>		86
808	Justin, Cabernet, 2019 <i>Paso Robles</i>		74
817	Stag's Leap Cellars "Hands of Time", Cabernet Blend, 2018 <i>Napa</i>		86
810	Rodney Strong, Cabernet, 2019 <i>Sonoma</i>		60
806	Joel Gott 815, Cabernet, 2018 <i>California</i>		44