



SHAREABLES

NACHOS 14
Pico de Gallo, Guacamole, Sour Cream
Jalapeño Cheese Sauce. Add Chicken +\$4 or Beef +\$6

FIRECRACKER SHRIMP 18
Garlic Lime Sweet Chili Sauce, Honey Sesame Aioli

TRUFFLE SHRIMP OVEN BRICK FLAT BREAD 18
Mushroom, Cherry Tomato, five Cheeses

CHORIZO & HAM OVEN BRICK FLAT BREAD 18
Marinara Cheese Red Onion, Sweet Peppers
Tomato and Arugula, Smoked Ham

PARMESAN TRUFFLE FRENCH FRIES 14
Garlic, Herbs

SHRIMP COCKTAIL 16
Classic Cocktail Sauce, Lemon Wedges

SPICY AHI TUNA TACOS 16
Sesame Chili Sauce, Avocado Mousse
Spicy Yuzu Aioli, Crispy Wonton Shell

SPICY CHICKEN DRUMETTES 16
Choice of Buffalo or Tangy BBQ Sauce
Ranch Dressing, Celery, Carrots

PHILLY CHEESE STEAK EGGROLL 16
Thinly Slice Beef, American Cheese, Sweet Peppers
Onions Served with Cheese Sauce

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

CRISPY CALAMARI & VEGETABLES 16
Carrots, Onion, Jalapeno, Sweet Chili Garlic Lime Sauce

SOUP & SALADS

SOUP DU JOUR 10 CUP / 15 BOWL
LOBSTER CORN CHOWDER 16 CUP / 25 BOWL

CLASSIC CAESAR 15
Romaine, Tomato, Croutons, Garlic Caesar Dressing, Parmesan

CALIFORNIA CITRUS 15
Baby Greens, Candied Pecans, Cucumber, Mandarin
Cherry Tomatoes, Honey Citrus Vinaigrette

RED CHOPPED SALAD 15
Garden Greens, Carrot, Cherry Tomatoes, Cucumber,
Red Onion, Crispy Wonton, Sesame Dressing

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

SANDWICHES

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

TURKEY CLUB SANDWICH 18
Spicy Candied Bacon, Tomatoes, Avocado
Butter Lettuce, Herb Mayonnaise

BBQ GRILLED CHICKEN SANDWICH 18
Bacon, Avocado, Cheddar Cheese, Coleslaw
Chipotle aioli, Cibatta Bread

FISH SANDWICH 20
Blackened Mahi Mahi, Asian Slaw, Avocado Spread
Citrus Remoulade, Bib Lettuce, Tomato, Ciabatta Bread

FROM THE GRILL

GRILLED BONE-IN PORK CHOP 12oz 42

NEW YORK STEAK 14oz 48

FILET MIGNON 8oz 54

CHARBROILED RIBEYE STEAK 16 oz 54

GRILLED NEW ZEALAND LAMB RACK 12oz 62

All protien from the grill will include Sauce Bordelaise, Creamy Horseradish

Side Order
Mashed Potato 6 Wild Mushroom 10
Rice Pilaf 7 Grilled Asparagus 7
Steamed Rice / Brown Rice 6 Seasonal Vegetables 6

SAUTÉ

AIRLINE CHICKEN BREAST 30
Cherry tomato, Sautee Spinach with garlic
Mashed Potato, Wild Mushroom Sauce

GRILLED FAJITAS 28
Choice of Chicken, Beef or Shrimp
Served with Rice pilaf, Black beans, Corn Tortilla

SPICY KIMCHI FRIED RICE 18
Bacon, Mushroom, Zucchini, Carrots, Onion, Green Onion,
White Rice, Garlic, Gochujang Sauce
Add: Beef 10, Chicken 8, Shrimp 10, Egg 4

SESAME WOK 28
Choice of Chicken, Steak, Tofu, or Shrimp;
Steamed Calrose Rice or Udon Noodles;
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 36
Yukon Potato Puree, Cherry Tomatoes
Broccoli, Fine Herbs Dijon Cream Sauce

SHRIMP SCAMPI 30
Angel Hair Pasta/Garlic Butter White Wine Sauce
Parmesan Cheese/Cherry Tomatoes

BLACKENED MAHI MAHI 36
Asparagus, Rice Pilaf, Pineapple Relish, Balamic Glazed

MISO BLACK COD 38
Slow Roasted, Sautee Baby Bok choy & shitake Mushroom
Sweet soy miso glaze, Steamed rice

CLAM LINGUINIE 28
Fresh Manilla Clams, Cherry Tomato, Parmesan Cheese
Bacon, Pettite Arugula, White Butter Sacue, Garlic Bread

PAN SEARED BLACKENED DAY BOAT SCALLOPS 46
Cauliflower Puree, Bacon Bits , Medley vegetables,
Dijon Cream Sauce, Balsamic Glazed

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

Please advise your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, eggs, poultry, nuts,treeenuts, seafood and shellfish may increase your risk of foodborne illness.
*Menu items, pricing, hours and any applicable entertainment offerings are subject to change without notice.
\$5 Split plate charge. 18% gratuity added to parties of 6 or more. Split Checks no more than 3 per party.

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}	
202	Le Grand Court�ge Blanc de Blancs Brut <i>France</i>	14 gl	58
101	Dom Perignon Melleseime 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
318	G.H. Mumm Grand Cordon Brut <i>Champagne</i>		180
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
ROS�			
317	The Beach, Ros� <i>Provence</i>	14 gl	48
RED			
819	Belle Glos, Pinot Noir 2020 <i>Monterrey</i>	21 gl	80
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
804	Luigi Bosca, Malbec, 2020 <i>Argentina</i>	16 gl	59
702	1000 Stories, Zinfandel, 2021 <i>California</i>	16 gl	56
703	Joel Gott, Zinfandel, 2018 <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	Ferrari-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