

STARTERS

Soup of the Day 9

Chef's Selection

Antipasto Plate 18

salami, sopressata, prosciutto, marinated olives, roasted peppers, manchego, brie

Clams Mariniere 16

white wine, tomato, garlic, herb broth

Pan Seared Scallops 18

pan seared scallops with applewood smoked bacon, soy glaze, spring greens

Salt & Pepper Calamari 16

calamari with crispy garlic, fresno & jalapeno chilies~served with housemade marinara

Tuna Sashimi 18

daikon salad, toasted nori, soy yuzu vinaigrette

Wild Mushroom Arancinis 16

risotto fritters with mushrooms, garlic, parmesan~served with a garlic aioli

SALADS

Classic Caesar 15

romaine, brioche crouton, parmesan

Mediterranean Salad 16

romaine, tomatoes, cucumbers, kalamata olives, feta cheese, greek yogurt vinaigrette

Citrus Salad 16

shredded kale, thinly sliced jalapenos, grapefruit, goat cheese, roasted pistachios, lemon vinaigrette

Apple & Prosciutto Salad 17

arugula, fuji apples, havarti cheese, prosciutto, lemon vinaigrette

House Salad 14

mixed greens, cucumber, tomatoes, onions, blue cheese, croutons, balsamic vinaigrette

Quinoa Salad 16

arugula, white quinoa, grape tomatoes, roasted pistachios, mozzarella, basil, balsamic dressing

Grilled Artichokes 16

served with a lemon garlic aioli

FLATBREADS

MOZZARELLA/PROVOLONE CHEESE BLEND IS USED ON ALL FLATBREADS

Grilled Veggie 18

basil pesto, roasted bell peppers, mushrooms, cherry tomatoes, olives, brocolinni

Margherita 17

housemade marinara, provolone, roma tomatoes, basil, fresh mozzarella

Mushroom 18

roasted garlic puree, chef's blend mushroom, carmelized onion, goat cheese, rosemary

Pulled BBO Pork 18

pulled pork, BBQ sauce, red onions, cilantro

Spicy Chicken Sauasage 18

basil pesto, spicy chicken sausage, roasted peppers, brocolinni

PASTA

gluten free pasta +4

add free range chicken 9 shrimp 9 meatballs 8 fresh catch 15

Penne Marinara 14

Penne, housemade marinara, parmesan cheese

Pasta Primavera 15

angel hair pasta with seasonal vegetables, garlic, basil, olive oil, parmesan cheese

Veginni 18

fresh vegetable ribbons with housemade marinara

Chicken & Spinach Raviolis 25

raviolis with chicken breast, roasted garlic, spinach, mozzarella topped with a garlic cream sauce



ENTREES

Kristy's Prime Beef Burger 22

applewood smoked bacon, maple onion jam, garlic aioli, gruyere cheese~served with choice of seasonal vegetables, french fries, sweet potato fries(add \$2), or shrimp mac & cheese (add \$3)

Catch of the Day M/P

chef's preparation

Hong Kong Style Catch M/P

catch steamed, with asian seasoning, scallions, fresh ginger, mushrooms, sizzled with peanut oil served with tamaki gold rice, brocolinni

Grilled Portabella Mushroom & Tofu 29

or

Grilled Rare Ahi Tuna 33

tamaki gold rice, stir fry eggplant with scallions, shishito peppers, sweet soy glaze

Kurobuta Pork Chop 35

Bacon infused smashed potatoes, vegetables, mushroom bordelaise

Seafood Pasta 33

pan seared scallops, shrimp, clams, linguine, spinach, tomatoes, garlic, shallots, white wine sauce

Free Range Chicken Breast 29

oven roasted chicken breast, roasted potatoes, ratatouille vegetables, citrus sauce

Chicken Parmesan 29

breaded chicken breast, mozzarella cheese, linguini, marinara sauce

Housemade Meatballs 25

Prime ground beef meatballs served with tamaki gold rice, seasonal vegetables, marinara sauce

New Zealand Rack of Lamb 39

chef's daily preparation

Shrimp Penne Arribiata 29

penne, spicy tomato, olive oil, garlic, parsley

Pan Seared Scallops 35

diver scallops, wasabi mashed potatoes, spinach, soy glaze, wasabi cream

Filet Mignon 36

8 oz prime filet, baby potatoes, spinach, crispy onions, house blend mustard sauce

Prime Rib Eve 53

16 oz prime cut rib eve chef's daily preparation

SIDES

Yukon potato puree 9 ~ Seasonal vegetables 10 ~ French Fries 7 ~ White Rice 7 ~ Roasted Potatoes 9 ~ Sauteed spinach 10 ~ Sweet Potato Fries 8 ~ Shrimp Mac & Cheese 12

Non-Alcoholic Beverages

Fresh Brewed Iced Tea / Lemonade / Arnold Palmer 5

CRAFT SODAS (refills on request)

Caleb Kola, Caleb Diet Kola 5

Stubborn Sodas~Lemon berry acai, agave vanilla cream, root beer, orange hibiscus, pineapple cream 5

Juices: Cranberry / POG / Orange / Pineapple 5

Illy Coffee 5 ~ Illy Espresso 5 ~ Latte 6 ~ Extra shot 3 ~ tea forte Hot Tea 5

Per MMC 9.24.045 Non-plastic alternative straws shall be provided only upon request by the customer

Split plate fee 3
*Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in our preparation of our cooking. Our food is seasoned well, if you would like it lightly seasoned let us know.

On July 1, 2019 minimum wage increased again for all tipped and non tipped employees. As a small business, we had to adjust our prices to cover this cost. Thank you for your understanding.