

### **STARTERS**

Soup of the Day 10

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

**Grilled Artichokes 17** 

served with a lemon garlic aioli

**Beet Tartare 17** 

roasted beet, avocado puree, pickled apples, puffed quinoa, black sesame rice crackers

SALADS

Classic Caesar 15

romaine, brioche crouton, parmesan

Mediterranean Salad 16

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

Citrus Salad 17

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

**Apple & Prosciutto Salad 18** 

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

**House Salad 14** 

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

Ouinoa Salad 17

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

**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 BBQ Pork 18

pulled pork, BBQ sauce, red onions, cilantro

**Spicy Chicken Sauasage 18** 

basil pesto, spicy chicken sausage, roasted peppers, brocolinni

Non-Alcoholic Beverages

Fresh Brewed Iced Tea / Lemonade / Arnold Palmer 5

**CRAFT SODAS** (refills on request)

Stubborn Sodas~Kola, Diet Kola, Lemon berry acai, Agave Vanilla Cream

Juices: Cranberry / POG / 5 Fresh Squeezed Orange / Grapefruit / Pineapple 9

Illy Coffee  $5 \sim \text{Illy Espresso } 5 \sim \text{Latte } 6 \sim \text{Extra shot } 3 \sim \text{teal forte} \text{ Hot Tea } 6$ 



PASTA gluten free pasta +4

add free range chicken 9 shrimp 9 meatballs 8

Penne Marinara 15

Penne, housemade marinara, parmesan cheese

Pasta Primavera 16

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

Veginni 19

fresh vegetable ribbons with housemade marinara

Chicken & Spinach Raviolis 26

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

Chicken Parmesan 30

breaded chicken breast, mozzarella cheese, linguini, marinara sauce

Seafood Pasta 33

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

**Lobster Linguini 39** 

70z lobster tail, garlic, shallots, tomatoes, spinach, pink sauce

### **ENTREES**

## Kristy's Prime Beef Burger 23

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 40

chilean sea bass, with asian seasoning, scallions, fresh ginger, mushrooms, sizzled with peanut oil served with tamaki gold rice, brocolinni

## Grilled Rare Ahi Tuna 33 or Grilled Portabella Mushroom & Tofu 29

fire roasted peppers, fennel, eggplant, olives, salsa verde, aged balsamic

**Kurobuta Pork Chop 36** 

Bacon infused smashed potatoes, vegetables, mushroom bordelaise

Free Range Chicken Breast 32

roasted chicken breast, parmesan polenta, wild mushrooms, pearl onions, tomatoes, arugula, chermoula sauce

New Zealand Rack of Lamb 39

spinach ricotta gnocchi, melted leeks, tomato, asparagus, mint gremolata

Pan Seared Scallops 35

diver scallops, quinoa blend, baby squash, carrots, raddish, shaved fennel salad, champagne saffron foam

Filet Mignon 39

8 oz filet, crispy potato cake, garlic spinach, bordelaise sauce

Surf & Turf 72

filet mignon dinner & 70z lobster tail, scampi sauce

Prime Rib Eye 55

16 oz prime cut rib eye, rosemary steak fries, sauteed brocolinni, sundried tomtaoes, garlic, chili flakes, parmesan, brandy mustard sauce

### **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

Split plate fee 3

<sup>\*</sup>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.