



APPETIZERS / FIRST COURSE

Steamed Gyoza (V) ... Vegetarian, Sweet and Sour Cabbage, Soy and Chili, & Sesame.	19
Caesar Salad ... Romaine Lettuce, Caesar Dressing, Parmesan Cheese & Polenta Croutons. / • add Grilled Chicken \$ 9 or 4 pieces of Sautéed Shrimps \$ 12 •	18
Seared Scallops ... Coconut Curry Sauce with Puffed Shallots & Carrot Ginger Puree	28
Beef Carpaccio ... Truffle Mayonnaise, Arugula, Pine Nuts, Shaved Parmesan & Olive Oil.	24
Tuna Tataki ... Wakame, Ponzu Dressing, Wasabi Mayo & Rice Paper Crispy.	18
Buratta ... Basil Pesto, Pine Nuts, Arugula Balsamic & Sun Dried Tomato Paste.	21



Enjoy great wines from the wine cellar!



MAIN COURSE

Pan Seared Salmon ... Green Asparagus & Lemon Burr Blanc Sauce, Served with Mashed Potato. 35

Shrimp Scampi ... Sautéed Shrimp in a Creamy White Wine & Lemon Butter Sauce 29

Grilled Seafood ... A Selection of Grilled Tuna, Salmon, Shrimp, Scallop, Served with Salsa Verde Sauce & Mashed Potato. 38

Butter Chicken ... Baked Chicken Thigh with Bell Pepper, Yellow Rice seasoned with Lemon Grass and Lemon Leaves & Butter Chicken Sauce. 31

Filet Mignon ... Pan-Seared 8oz Filet Mignon, Accompanied by Sautéed Mushroom, Grilled Asparagus & Red Wine Reduction Sauce, Served with Mashed Potato. 59

Roasted Pumpkin Gnocchi (V) ... Brown Butter Wine Sauce & Pine Nuts 27
/ Add Guanciale \$9

Rib Eye 14 oz ... Perfectly Seared Rib Eye with choice of Sauce Mushroom, Salsa Verde, Red Wine Reduction, Served with Mash Potato & Mixed Veggies. 64

No Substitutions. Additional Side Dishes +\$7

... French Fries | Mashed Potato | Yellow Rice | Steamed Vegetables | Mix Salad | ...