

STARTERS

AHI POKE	13
* YELLOW FIN TUNA, AVOCADO, WAKAME SEAWEEED SALAD, GINGER, SOY	
BAKED RICOTTA	7
* RICOTTA CHEESE, BASIL, EVOO, DRIED LEMON ZEST, GRILLED CROSTINI TOASTS	
BISTRO PLATTER FOR TWO	14
* AHI POKE, CHICKEN SATAY, TEMPURA GREEN BEANS, FIRECRACKER SHRIMP	
CAPRESE INSALATA	8
* HEIRLOOM TOMATO, FRESH MOZZARELLA, AVOCADO, BALSAMIC, BASIL, OLIVE OIL	
CHICKEN SATAY	7
* CURRY MARINATED CHICKEN SKEWERS, SPICY PEANUT SAUCE	
CHILLED JUMBO PRAWN COCKTAIL	11
* CHILLED JUMBO PRAWNS, COCKTAIL SAUCE, HORSERADISH	
FRIED ARTICHOKE HEARTS	7
* ARTICHOKE HEARTS, PANKO-PARMESAN, ROASTED TOMATO AIOLI	
ROASTED CAULIFLOWER GRATIN	9
* MORNAY SAUCE	

SOUP & SALADS

DAILY SOUP	4
* ASK ABOUT TODAY'S FRESH MADE SOUP	
HOUSE SALAD	4
* MIXED GREENS, CUCUMBER, CHERRY TOMATO, RED ONION	
CAESAR SALAD	6
* ROMAINE, SHAVED PARMESAN, GARLIC-HERB CROUTONS, CAESAR DRESSING	
AHI POKE SALAD	13
* CARROT, ZUCCHINI, SCALLIONS, SEAWEEED SALAD, WONTON CONFETTI, SOY-SESAME VINAIGRETTE	
ICEBERG WEDGE	9
* DANISH BLEU CHEESE, DAILY'S THICK CUT BACON, TOMATO, PICKLED RED ONIONS, CROUTONS	
PANZANELLA SALAD	9
* OLIVE OIL TOASTS, MIXED GREENS, TOMATO, CUCUMBER, FRESH BASIL, SHAVED PARMESAN, BALSAMIC VINAIGRETTE	

DRESSING CHOICES

* BALSAMIC, BLEU CHEESE, CHAMPAGNE-ORANGE VINAIGRETTE, ITALIAN, RANCH *

FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

* PLEASE INFORM YOUR SERVER AND WE'LL DO OUR BEST TO ACCOMMODATE YOUR SPECIAL NEEDS. ADDITIONAL TIME MAY BE REQUIRED. *

ENTRÉES

NEW * ADD A BOWL OF SOUP OR A HOUSE SALAD TO ANY ENTRÉE FOR ONLY \$3 *

BEEF, PORK & LAMB

STEAK KABOBS	17
* RED WINE & HERB MARINATED CHOICE ANGUS STEAK, SUMMER SQUASH, BELL PEPPERS, ONIONS, CUCUMBER-TOMATO COUS COUS	
BLACKENED RIBEYE	24
* 12oz CHOICE ANGUS RIBEYE STEAK, LEMON-THYME COMPOUND BUTTER WITH FRESH VEGETABLE AND CHOICE OF BAKED OR MASHED POTATO	
NEW YORK STEAK	20
* 10oz CHOICE ANGUS NEW YORK STEAK, BORDELAISE SAUCE, CRISPY FRIED ONIONS WITH FRESH VEGETABLE AND CHOICE OF BAKED OR MASHED POTATO	
*PRIME RIB	24
* 12oz CHOICE ANGUS PRIME RIB, SLOW ROASTED EVERY FRIDAY & SATURDAY ONLY* (supplies limited)* WITH FRESH VEGETABLE AND CHOICE OF BAKED OR MASHED POTATO	
LAMB LOIN CHOPS	21
* GRILLED LAMB CHOPS, ROASTED GARLIC BEURRE ROUGE WITH FRESH VEGETABLES AND CHOICE OF BAKED OR MASHED POTATO	
16oz PORK PORTERHOUSE	19
* A CHAR-GRILLED PORK CHOP AND TENDERLOIN IN ONE! APPLE COMPOTE. WITH FRESH VEGETABLE AND CHOICE OF BAKED OR MASHED POTATO	

CHICKEN & SEAFOOD

ROASTED ½ CHICKEN	14
* SLOW ROASTED ½ CHICKEN, ROASTED ROOT VEGETABLES, PEARL ONIONS AND MASHED POTATOES	
PAN SEARED CHICKEN BREAST	12
* WHITE WINE, SHALLOTS, BLISTERED TOMATOES, THYME, ROSEMARY, ROASTED GARLIC AND CELLENTANI PASTA	
SESAME SEARED AHI	17
* PAN SEARED RARE, PICKLED GINGER SAUCE, BLISTERED SHISHITO PEPPERS, GRILLED RICE CAKE	
CAMPBELL RIVER SALMON	18
* PAN SEARED, CITRUS-HERB BEURRE BLANC WITH FRESH VEGETABLE AND MASHED POTATO	
JUMBO COCONUT SHRIMP	19
* COCONUT-PANKO TEMPURA, SPICY CHILI SAUCE WITH FRESH VEGETABLES AND GRILLED RICE CAKE	

PASTA

PARISIAN SPINACH GNOCCHI GRATIN	12
* HOUSE MADE SPINACH GNOCCHI, PARMESAN, CREAM	
CELLENTANI or FETTUCCINE	8
* CHOICE OF: ALFREDO, PESTO OR MARINARA SAUCE	
PASTA ADD-ONS	4
* MEAT SAUCE, SLICED CHICKEN BREAST, OR SHRIMP	