



### Featured Wines

Bordeaux Blend, *Chartron La Fleur, FR 9/34*

Sauvignon Blanc, *Napa Valley, CA 9/34*

Cava Brut Rose, *ES 10/38*

### STARTERS

#### **Pork Tinga Sope**

Black Bean Refritos | Shredded Cabbage | Sour Cream | Tomatillo Chili Arbol Salsa 14

#### **Shrimp Salad Cups**

Shrimp | Onion | Cilantro | Wasabi Aioli | Siracha | Egg Roll Cups 15

### ENTREES

Add a Cup of Soup 2.95 or Small Salad 3.95    House | Caesar | Spinach | Wedge

#### **New York Strip**

Rosti Potatoes | Cheddar | Sour Cream | Green Onion | Bacon 38

#### **Chicken Baklava**

Phyllo | Pecan | Couscous | Orange Sweet Chili Glaze 24

#### **Bone In Pork Chop**

Chorizo Hash | Pica De Gallo | Blue Corn Tortilla | Queso Fresco | Avocado Crema 26

#### **Lamb Rack**

Caraway Crust | Harissa Buerre Blanc | Boursin Mashed 34

#### **Duck Breast**

Coffee Cocoa Rub | Peppered Onion Bacon Orzo Salad | Port Wine Reduction 33

#### **Beef Tenderloin Medallions**

Blue Cheese Crusted | Celery Root Mashed Potato | Roasted Leek Demi 41

#### **Wild King Salmon**

Horse Radish Beet Crust | Goat Cheese Peruvian Purple Mashed | Gold Beet Puree 38

#### **Angel Hair Scampi**

Grape Tomatoes | Artichoke Hearts | Feta | Angel Hair | Jumbo Prawn 24

#### **Vegetarian Napoleon**

Portobello Mushroom | Braised Spinach | Caramelized Onion | Roasted Bell Pepper Polenta

Mozzarella | Tomato Vodka Sauce 21

*Add Chicken... 5.95    Add Salmon... 6.95    Add Steak... 7.95*

**\*Please consult your server with any allergy or dietary restrictions\***