

Starters & Salads

Chilled Shrimp Cocktail

housemade cocktail sauce and fresh lemon \$14.95

Palm Springs Salad

mixed greens tossed with grilled chicken, avocado, sliced green apple, raisins, dates and Mandarin oranges, drizzled with a raspberry vinaigrette \$17.95

Blue Iceberg

a wedge of iceberg lettuce with crumbled bleu cheese, bacon and bleu cheese dressing \$11.95

Seared Ahi Tuna

thinly sliced and served rare on a crispy wonton with pickled ginger, seaweed salad and wasabi aioli \$13.95

Caesar

crispy romaine hearts with fresh parmesan and garlic croutons \$11.95
with grilled chicken \$17.95 with grilled shrimp \$20.95

Southwest Salad

grilled New York steak with black beans, roasted corn, shaved onion, tomato, avocado, roasted bell peppers atop romaine hearts and finished with a lime chipotle vinaigrette \$21.95

Signature Crab Cakes

served with a stone ground mustard sauce \$13.95

Spicy Calamari

lightly curried calamari fried golden brown, served with a spicy remoulade and sweet and sour chili sauce \$13.95

Entrées

Pappardelle Pasta Alfredo

egg pappardelle pasta tossed with creamy Alfredo parmesan sauce and served with sautéed chicken \$25.95

Roasted Eggplant Ravioli

pillows of pasta stuffed with roasted eggplant, peppers and mozzarella cheese, topped with roasted pepper coulis \$22.95

Braised Beef Short Ribs

beef short ribs braised in wine with mashed potatoes, fresh seasonal vegetables and port wine sauce \$28.95

Char-Broiled New York Steak

caramelized shallot and Merlot mashed potatoes, fresh seasonal vegetables and finished with a port wine demi-glace \$37.95

Fresh & Honest ECO-INSPIRED CUISINE

We proudly feature the cuisine of Chef Peter Davis from his Fresh & Honest Cookbook. Chef Peter's focus is on working with local farmers and suppliers to utilize green and sustainable products whenever possible. We share his ideal.

Appetizers

RUSTIC BEAN SOUP \$4.95

With Locally Smoked Sausage

EARTHBOUND FARM ORGANIC FIELD GREENS \$7.95

With Regionally Produced Goat Cheese, Toasted Almonds and Ocean Spray Craisins with a Fresh Herb Vinaigrette

Entrées

WILD CAUGHT GULF SHRIMP SCAMPI \$30.95

With Pappardelle Pasta

MAPLE THYME GLAZED ATLANTIC SALMON \$29.95

With Stone Ground Grits and Roasted Carrots

OVEN-ROASTED CHICKEN \$25.95

With Sautéed Organic Spinach and Horseradish Mashed Potatoes

Dessert

CHOCOLATE SUNDAE BREAD PUDDING \$6.95

With Glazed Bananas, Häagen-Dazs Vanilla Bean Ice Cream and Hot Fudge Sauce

Beverages

PRAIRIETINI

Chilled Prairie Organic Vodka served up. USDA Certified Organic, Distilled in Minnesota.

CHATEAU ST. JEAN SONOMA CHARDONNAY \$9.95 glass \$32.00 bottle

Luscious Flavors of Pineapple, Lemon and Melon with a Refreshing Finish.

MACMURRAY SONOMA COAST PINOT NOIR \$9.95 glass \$32.00 bottle

The Fruit Character Expresses Rich Aromas and Flavors of Red Fruits and Fresh Earthy Notes.

Both wines are recognized for sustainable farming practices.

Desserts

Walnut Fudge Brownie

served with vanilla häagen-dazs \$6.95

Fried Banana Split

a trio delight of chocolate, vanilla and strawberry häagen-dazs \$6.95

Starbucks Crème Brulee \$6.95

**Food Statement Advisory - Thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let us know your preferences.*