



SALADS

B.L.T. 11

Romaine, Applewood Smoked Bacon, Marinated Tomato and Red Onion,
Blue Cheese Dressing

SESAME GINGER SALAD 9

Mesclun Greens, Romaine, Marinated Red Cabbage, Cashews,
Sesame Ginger Vinaigrette

CAESAR 9

Shaved Parmegiano Reggiano, Herb Roasted Croutons,
Romaine, Traditional Caesar Dressing

Add To Any Salad:

Chicken \$3, Beef Tenderloin \$6, Tasmanian Salmon \$6, Tuna \$4

SANDWICHES

KOBE BURGER 14

10 oz. Grilled Kobe Beef Burger, Toasted Kaiser Bun, Lettuce Tomato,
Choice of Side

BEEF TENDERLOIN 15

Shaved Beef Tenderloin, Served Open Face on Ciabatta Bread, Gruyere,
House Made Onion Gravy, Choice of Side

CHICKEN PANINI 9

Sliced Chicken Breast, Mozzarella, Pesto Aioli, Grilled Ciabatta
Choice of Side

Sides: Sweet Potato Fries, Side Salad, Cup of Soup,

ENTREES

SEAFOOD ETOUFFEE 15

Catch of the Day Pan Roasted Etouffe Style, Cilantro Basmati Pilaf

Thai Noodles 11

Buckwheat Soba Noodles, Haricot Vert, Roasted Peppers, Scallions,
Cilantro, Peanut Sauce

Add: Tasmanian Salmon \$6, Chicken \$3

\$5 SPLIT PLATE FEE – 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

ALL ARTWORK COURTESY OF PERRY NICOLE FINE ART

CHEF JOHNNY KIRK