

Appetizers

Seared Queen Diver Scallops \$28
butternut squash, capers, red onion, Nueske's bacon

Crispy Deviled Eggs \$15
candied bacon, smoked paprika, chives

Shrimp & Grits \$18
jumbo shrimp, garlic, chorizo, chili flakes, smoked paprika, creamy grits, micro cilantro

Steak Bites \$15
teriyaki glaze, lemon zest

Crab and Artichoke Dip \$16
crab meat, artichoke hearts, three cheese blend, sourdough baguette

Steak Wrapped Asparagus \$16
grilled asparagus, teriyaki glaze

Steaks & Chops

À la carte

10 oz. Flat Iron Steak \$32

14 oz. New York Strip \$37

8 oz. Grilled Skirt Steak \$36

8 oz. Filet \$46

18 oz. Ribeye \$48

Make Your Steak Surf & Turf \$20
Add a Shrimp Skewer

Sides

*Full order serves four (4) \$18
Half order serves two (2) \$10*

Roasted Broccolini
garlic, chili, olive oil

Grilled Asparagus
hollandaise

Roasted Brussels Sprouts
Nueske's bacon lardons, roasted almonds, green apple, Grana Padano

Wild Mushroom Ragout
garlic, thyme, cream, parmesan

Boursin Potato Puree
Yukon golds, Boursin cheese, cream, butter

Honey Glazed Baby Carrots
butter, orange blossom honey, mint

Fire Roasted Cotija Corn
chipotle lime mayonesa, queso fresco, micro cilantro, tajin

Baked Potato per potato \$7
butter, sour cream / Make it Loaded \$4

Drinks

Soft Drinks | Coffee | Tea \$3
Pepsi, Diet Pepsi, Mtn Dew, Dr. Pepper, Starry Orange Crush, Pink Lemonade, Mug Root Beer Iced Tea

Rosa Brothers Milk \$4
whole, chocolate, strawberry

Soup & Salads

Creamy Mushroom Soup \$10
crispy enoki, truffle oil

Soup of the Day \$10
Chef's choice made from fresh local ingredients

Steakhouse Wedge \$14
baby iceberg, heirloom cherry tomatoes, smoked blue cheese, Nueske's bacon lardons, red onion, blue cheese dressing

Grilled Caesar \$16
grilled romaine hearts, parmesan shards, focaccia crouton, piquillo Caesar dressing

House Salad \$7
Add Chicken \$8 | Add Steak \$15 | Add Shrimp \$13

Entrees

Jamaican Jerk Pork Chops \$38
pineapple chutney, coconut rice, black beans, sweet plantains

Chicken Breast \$28
roasted broccolini, fingerling potatoes

Flame Broiled Skirt Steak \$40
caramelized onions, garbanzo frito, chimichurri

Pan Seared Salmon Fillet \$35
Israeli couscous, Moroccan preserved lemon, garlic spinach, oven dried tomatoes, patty pan squash

Mahi Mahi \$40
baby bok choy, wasabi mash, tropical pico

Pan Seared Rainbow Trout \$28
fingerling potatoes, collards w/ raspberry vinegar

Citrus Chicken \$28
assorted citrus, preserved lemon, cane sugar, Israeli couscous, spinach

Rice & Pasta

Curry Scallops \$42
coconut risotto, cilantro, mango chutney, broccolini

Creamy Boursin Pasta \$26
tagliatelle, cream, boursin cheese, sun dried tomatoes, spinach, grilled tri tip

Black & Bleu Steakhouse Risotto \$27
arborio rice, bleu cheese, spinach, mushrooms, caramelized onions, demi-glace, blistered grape tomatoes, Grana Padano