

# Savoury

## Appetizers

<b>Sample Platter</b> a creation of selected menu and appetizer specials (priced per person, minimum 2pp) .....	\$14
<b>Ahi Tuna Poke</b> papaya, wasabi tobiko, avocado with spicy soy vinaigrette .....	\$13
<b>Grilled Spicy Garlic &amp; Herb Shrimp</b> papaya salad and chardonnay-lemongrass butter .....	\$12
<b>Grilled Petit Lamb Chops</b> asian slaw, spicy hoisin-coconut glaze.....	\$13
<b>Flash Fried Calamari</b> sweet & spicy thai glaze, bean sprouts, carrot, peanuts, cilantro, green onions.....	\$9
<b>Sautéed Mendocino Abalone</b> tomato fondue, garlic-truffle butter .....	\$33
<b>Maui Style BBQ Beef Ribs</b> sesame-soy marinated and flame broiled .....	\$11
<b>Mediterranean Pizza</b> pesto sauce, tomato, kalamata olive, feta cheese, red onion, caperberries, roasted peppers, and fresh basil .....	\$10
<b>Grilled Lobster &amp; Portabello Mushroom</b> caramelized onions and garlic basil sauce .....	\$11
<b>Artisan Cheese Plate</b> assorted imported and domestic cheeses with fruit and nut garnishes .....	\$14

## Salads/Soup

<b>Hearts of Romaine Salad</b> crumbled gorgonzola cheese, dried cranberries, honey-roasted pecans with a creamy basil-garlic dressing .....	\$8
<b>Gold Beet, Baby Tomato &amp; Feta Cheese Salad</b> mixed greens, candied walnuts, with a white balsamic vinaigrette .....	\$8
<b>Honey Poached Pear &amp; Bermuda Triangle Goat Cheese Salad</b> marcona almonds, chive vinaigrette .....	\$9
<b>Mixed Greens Salad</b> roma tomato with an herb vinaigrette dressing .....	\$6
<b>Hearts of Palm and Papaya</b> with mixed greens, toasted almonds, papaya seed dressing .....	\$8
<b>Soup of the Day</b> .....	\$8

## Entrees

<b>Hibachi Salmon</b> pan seared vegetables, white rice, spicy coconut sauce .....	\$21
<b>Grilled Mahi Mahi</b> macadamia nut crust, lehua-honey butter sauce. ....	\$23
<b>Spicy Curry Grilled Ahi</b> (seared rare) lemongrass butter, unagi drizzle .....	\$24
<b>Seared Sea Scallops</b> sautéed spinach, mushrooms and onions, mashed potato, chive-white truffle butter .....	\$28
<b>Grilled Chicken and Garlic-Herb Shrimp</b> red thai curry sauce, white rice, wok fired vegetables .....	\$21
<b>Duck Leg Confit</b> sautéed spinach, onion, wild mushrooms, black truffle sauce .....	\$19
<b>Grilled Rib-Eye Steak</b> gorgonzola cheese gratin, grilled shrimp, caramelized onions.....	\$36
<b>Grilled Filet Mignon Tournedos</b> asparagus, portabello mushroom, tear drop tomato salad, port wine sauce .....	\$34
<b>Petite Filet &amp; Slipper Lobster Tails</b> port wine & lobster-basil sauces .....	\$32
<b>Roasted Pork Prime Rib</b> chilled apple sauce, calvados glaze, .....	\$22
<b>1/2 lb. Kobe Beef Burger</b> lettuce, tomato, onion, swiss & cheddar.....	\$14

## Pastas

<b>Striped Cheese Ravioli</b> slipper lobster, wild mushrooms, lobster cream sauce .....	\$22
<b>Three Cheese Macaroni</b> wild mushrooms, pesto, truffle crust, parmesan, gruyere, gorgonzola .....	\$14
<b>Spicy Penne &amp; Sausage</b> Italian sausage, spicy tomato cream sauce, parmesan cheese .....	\$14