



Appetizer

Wild Mushroom Strudel \$8.99

Sautéed with garlic, shallots, and herbs wrapped in flaky filo dough served with a white truffle cream

Grilled Shell On Colossal Shrimp \$12.99

Tossed with tender asparagus in a saffron vinaigrette and topped with micro greens

Entrees

Whole Fish: (Jersey Black Bass filleted table side) \$27.99

Oven roasted served with house vegetable and potato topped with a lychee burr Blanc

Wine pairing: Chardonnay Vin De Pays France \$7 \$25

Crispy and refreshing, green tints and golden color

Grilled and Oven Roasted Paku Ribs \$25.99

Glazed with an apricot glaze and served with baby bok choy and roasted potatoes

Wine pairing: Pinot Grigio Alto Livello \$9 \$29

Elegant and sophisticated wine is well balanced and crisp with strong notes of apricot and peach

Sesame Tuna \$24.99

Pan seared served with hoisin glazed stir-fry vegetables and white rice

Wine pairing: Pinot Noir Alice White 2008 Australia \$7 \$25

Bright red berry aromas and silky flavors. Cranberry on the finish

Mixed Grill Seafood \$24.99

Chefs selection of three fish served with house vegetable and potato topped with a scampi sauce

Wine pairing: Chardonnay Saddlebred Cellars 2008 California \$9 \$29

Notes of toasty oak and citrus with hints of vanilla. Velvety smooth texture with apple and lemon

Grilled New York Strip Steak \$22.99

Center cut 12oz served with grilled marinated Portobello mushroom and tricolor potato medley.

Wine pairing: Red Zinfandel Primitivo Marco Maci 2005 Italy \$8 \$27

Rich full body with a complex smooth palate and an ample bouquet of aromas. Very impressive!

Tuna \$24.99

Grilled Sakua tuna served on tempura roasted garlic polenta batons topped with marinated roasted peppers and garnished with sun dried tomato, basil pesto sauce.

Wine pairing: Pinot Noir Alice White 2008 Australia \$7 \$25

Bright red berry aromas and silky flavors. Cranberry on the finish

Tender Braised Rabbit \$22.99

With fresh peas, local mushrooms, tomato, and pappardelle in a whole grain mustard cream sauce

Wine pairing: Merlot Cabernet Akros Riserva DOC 2005 Italy \$9 \$35

Organic grapes matured for three years in oak casks. Excellent Rich Garnet red color.

Intense bouquet, slightly earthy. Warm with full flavor.

Manicotti Florentine style \$ 20.99

Cheese filled manicotti topped with creamed spinach and mushrooms and Parmesan cheese.

Wine pairing: Chianti Sicani DOC 2005 Italy \$7 \$25

Intense red ruby tones, a scent of red and black fruit, balanced by sweet and fresh spices

Thai Seafood Pasta \$22.99

Sautéed mussels, clams and shrimp tossed with tender asparagus, red bell pepper, and baby bok choy in Thai coconut peanut sauce

Wine pairing: Sauvignon Blanc Canyon Road \$7 \$25

Lifted citrus with floral aromas and elegant texture

Dessert

Fruit Crepe \$6.99

Banana crepes served with mango sorbet and topped with strawberry sauce

Mocha Chocolate Chip Gelato \$5.99