



APPETIZERS

Buffalo Thunder Ceviche | 20

Shrimp, halibut, mango, pineapple, bell peppers, jalapeno, cilantro, red onion, lime juice served with tostadas.

Smoked Baby Back Ribs | 19

Smoked baby back ribs, tossed in spicy garlic ginger Asian glaze sauce or traditional BBQ sauce, housemade pickled vegetable.

Fried Brussel Sprouts | 18

Brussel sprouts, pork belly, dashi jus, calabria chiles, pecorino.

Crab Citrus Salad | 22

Spring mix, cherry tomatoes, carrot, crab meat, strawberry salsa, avocado, citrus vinaigrette.

Asian Steak Salad | 22

Marinated grilled steak, Napa cabbage, red cabbage, carrot, cilantro, sesame seeds, almonds, sesame ginger dressing.

Crab Cakes | 22

Crab cakes, grilled pineapple, mango salsa, sriracha aioli.

Chicken Wings | 17

Chicken wings, tossed in spicy buffalo sauce or housemade BBQ, bleu cheese or ranch dressing.

Crispy Calamare | 19

Bread calamari, pepperoncini peppers, green chili ranch.

FLATBREADS

Margherita | 18

Mozzarella, tomato basil, housemade marinara, garlic olive oil, parmesan, black balsamic glaze.

The Jack Pot | 19

Prosciutto, pepperoni, Canadian bacon, Italian sausage, green chili, mozzarella, marinara sauce, chili oil, parmesan.

Pepperoni | 18

Pepperoni, mozzarella, marinara sauce, garlic oil, parmesan.



ENTRÉES

Pan Seared Halibut | 39

6oz Halibut, golden potatoes, cherry tomatoes, fresh sprout salad with citrus vinaigrette, lemon dill beurre blanc.

Wine Pairing: King Estates Sauvignon Blanc | 12 gl
Ferrari - Carano Fume Blanc Sonoma, 2019 | 36 btl

Grilled Ribeye | 49

12^{oz} Ribeye, rosemary mashed potatoes, sautéed baby carrot, mushroom demi sauce.

Wine Pairing: True Myth Cabernet Sauvignon | 16 gl
Sequoia Grove Cabernet Sauvignon | 90 btl

New York Steak | 46

10^{oz} New York steak, wild rice, sautéed asparagus, black pepper cream sauce.

Wine Pairing: Hess Select Cabernet Sauvignon | 15 gl
Mullan Road Cellars Red Blend | 70 btl

Lamb Chops | 47

Lamb chop, golden potatoes, boy choy served with mint demi sauce.

Wine Pairing: 7 Cellars, Pinot Noir | 13 gl
Penner Ash, Pinot Noir 2017 | 98 btl

Chicken Breast | 35

Roasted chicken, rosemary mash potatoes, baby carrots, oregano thyme chicken jus.

Wine Pairing: Fess Parker, Chardonnay | 10 gl
Truchard Vineyards Chardonnay, Carneros | 48 btl

Pork Loin | 38

Grilled pork loin, wild rice, sautéed asparagus, mango habanero puree.

Wine Pairing: Loosen Bros Dr. L Riesling | 10 gl
Louis Jadot Monthelie Sous Roches, Burgundy, 2019 | 82 btl

Chef's Pasta of the Day | 39

Chef's housemade pasta consists of fresh made semolina dough and molded to this week's special. Ask server for details.