

{ APPETIZERS }

<b>Vegan Wings</b> ..... 13 tempura battered & fried cauliflower florets, wing sauce & vege-naise	<b>Prime Rib Sliders</b> ..... 16.5 barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & bruno's peppers
<b>Avocado Fries</b> ..... 13 tempura & panko battered & fried avocado slices served with sriracha ranch	<b>Ahi Nachos</b> ..... 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
<b>Asparagus Cigars</b> ..... 13 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	<b>Calamari</b> ..... 14.5 battered & fried squid tentacles & rings served with cocktail sauce, sriracha mayo & lemon
<b>Fried Asparagus</b> ..... 13 battered & fried asparagus, parmesan cheese served with sriracha ranch dip	<b>Mussels</b> ..... 18 mussels, garlic butter, white wine, caramelized onion, parsley & garlic bread
<b>Sticky Wings</b> ..... 14.5 triple cooked chicken wings tossed with sticky sauce	<b>Oysters</b> ..... Half Dozen - 18 ..... Full Dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish
<b>Pork Belly Chicharrones</b> ..... 8.5	
<b>Pork Belly Sliders</b> ..... 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli	
	{ <b>Buy the Chefs a Round of Beer</b> ..... 12 }

{ SOUPS & SALADS }

{ add chicken, steak, prawns or salmon to any salad ... 9 }

<b>Soup of the Day</b> ..... 8	<b>M.P.H. Salad</b> ..... 15 mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onions, tomatoes & cucumbers
<b>House Salad</b> ..... 8 mixed greens, cucumbers, red onions, tomatoes & croutons	<b>Watermelon Salad</b> ..... 14 chopped watermelon, Kalamato olives, mint, feta, red onion, lemon olive oil & balsamic dressing
<b>Grilled Caesar Salad</b> ..... 9 romaine lettuce, croutons, parmesan cheese chip & anchovies	<b>Caprese</b> ..... 13 heirloom tomatoes, sliced mozzarella, micro basil & balsamic drizzle
<b>Wonton Chicken Salad</b> ..... 15 grilled chicken, toasted almonds, mandarin oranges, sesame seeds, crunchy wontons, napa cabbage, shredded carrots, cilantro & sesame ginger dressing	

{ SIDES }

<b>Grilled Asparagus</b> ..... 8.5	<b>Sweet Potato Fries</b> ..... 6.5
<b>Mac &amp; Cheese</b> ..... 12.5	<b>Garlic Fries</b> ..... 8.5

{ ENTRÉES }

<b>Filet Mignon</b> ... 47 8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glace
<b>Ribeye</b> ... 47 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter
<b>Tomahawk Ribeye</b> ... 77 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus
<b>Rack of Lamb (Half or Full Rack)</b> ... 45/65 honey mustard crusted roasted lamb rack, garlic roasted red potatoes & grilled asparagus
<b>Roasted Chicken</b> ... 27 10 oz. pan roasted airline chicken breast, pesto fettuccine, pine nuts & parmesan
<b>Sweet Chili Salmon &amp; Prawns</b> ... 34 grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan sauce
<b>Scallop Risotto</b> ... 36 mushroom risotto & port reduction

*18% Gratuity Added to Parties of 5 or More*

{ **Split Entrée Fee**... 6 • **Bread & Butter**... 3 }

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*



We serve only Certified Angus Beef®