

{ APPETIZERS }

Vegan Wings 13 tempura battered & fried cauliflower florets, wing sauce & vege-naise	Stoudamire Snacks 15 lump crab & cream cheese fried in a wonton served with a sweet chili sauce
Avocado Fries 13 tempura & panko battered & fried avocado slices served with sriracha ranch	Poutine 16.5 barrel smoked prime rib, fries, white cheddar & demi glace
Asparagus Cigars 13 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	Prime Rib Sliders 16.5 barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & bruno's p
Fried Asparagus 13 battered & fried asparagus, parmesan cheese served with sriracha ranch dip	Ahi Nachos 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
Sticky Wings 14.5 triple cooked chicken wings tossed with sticky sauce	Calamari 14.5 battered & fried squid tentacles & rings served with cocktail sauce, sriracha mayo & lemon
Pork Belly Chicharrones 8.5	Oysters Half Dozen - 18 Full Dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish
Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli	

{ Buy the Chefs a Round of Beer 12 }

{ SOUPS & SALADS }

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

Soup of the Day 8	M.P.H. Salad 16 mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onions, tomatoes & cucumbers
House Salad 8 mixed greens, cucumbers, red onions, tomatoes & croutons	Apple Salad 16 sliced Fiji apples, candied walnuts, golden raisins, red onion, mixed greens, feta & dijon balsamic
Grilled Caesar Salad 9 romaine lettuce, croutons, parmesan cheese chip & anchovies	Lobster Cobb 26 7 oz. chopped lobster tail, chopped romaine lettuce, hard boiled eggs, tomatoes, avocado, bleu cheese crumbles, bacon, chives & bacon bleu cheese dressing
Wonton Chicken Salad 15 grilled chicken, toasted almonds, mandarin oranges, sesame seeds, crunchy wontons, napa cabbage, shredded carrots, cilantro & sesame ginger dressing	

{ SIDES }

Grilled Asparagus 8.5	Sweet Potato Fries 6.5
Mac & Cheese 12.5	Garlic Fries 8.5
Garlic Bread 5	Mushroom & Demi-glance with Garlic Bread ... 9

{ ENTRÉES }

{ add lobster tail to any entrée ... 45 }

Filet Mignon 49 8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glance	Sweet Chili Salmon & Prawns 34 grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan sauce
Ribeye 49 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter	Lobster Tail 60 14 oz. butter poached lobster tail, garlic roasted red potatoes & grilled asparagus
Tomahawk Ribeye 79 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus	Scallop Risotto 36/38 mushroom risotto & port reduction
Rack of Lamb (Half or Full Rack) 45/65 honey mustard crusted roasted lamb rack, garlic roasted red potatoes & grilled asparagus	Tomahawk Pork Chop 45 18 ounce grilled Long Ranch pork chop, brown sugar butter sauce, fiji apples, red onion & sweet potato fries
Roasted Chicken 27 10 oz. pan roasted airline chicken breast, creamy polenta, baby carrots & mushrooms	

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®