

{ APPETIZERS }

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| Vegan Wings 13 tempura battered & fried cauliflower florets, wing sauce & veganaise | Crack Shrimp 14 tempura fried little shrimps tossed in sweet Sriracha sauce with pickled red onion, cilantro & green onion |
| Avocado Fries 13 tempura & panko battered & fried avocado slices served with sriracha ranch | Prime Rib Sliders 16.5 barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & bruno's peppers |
| Asparagus Cigars 13 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce | Ahi Nachos 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream |
| Fried Asparagus 13 battered & fried asparagus, parmesan cheese served with sriracha ranch dip | Calamari 14.5 battered & fried squid tentacles & rings served with cocktail sauce, sriracha mayo & lemon |
| Sticky Wings 14.5 triple cooked chicken wings tossed with sticky sauce | Oysters Half Dozen - 18 Full Dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish |
| Pork Belly Chicharrones 8.5 | |
| 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 }

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| 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 | 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 |
| Grilled Caesar Salad 9 romaine lettuce, croutons, parmesan cheese chip & anchovies | |
| Wonton Chicken Salad 15 grilled chicken, toasted almonds, mandarin oranges, sesame seeds, crunchy wontons, napa cabbage, shredded carrots, cilantro & sesame ginger dressing | |

{ SIDES }

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| Grilled Asparagus 8.5 | Sweet Potato Fries 6.5 |
| Mac & Cheese 12.5 | Garlic Fries 8.5 |
| Garlic Bread 5 | |

{ ENTRÉES }

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

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| Filet Mignon 49 8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glace | Mussels & Frites 24 mussels, garlic butter, white wine, caramelized onions, parsley & french fries |
| Ribeye 49 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter | Sweet Chili Salmon & Prawns 34 grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan sauce |
| Tomahawk Ribeye 79 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus | Lobster Tail 60 14 oz. butter poached lobster tail, garlic roasted red potatoes & grilled asparagus |
| Rack of Lamb (Half or Full Rack) 45/65 honey mustard crusted roasted lamb rack, garlic roasted red potatoes & grilled asparagus | Scallop Risotto 36 mushroom risotto & port reduction |
| Roasted Chicken 27 10 oz. pan roasted airline chicken breast, pesto fettuccine, pine nuts & parmesan | Tomahawk Pork Chop 45 18 ounce grilled Long Ranch pork chop, bourbon bbq sauce, fire roasted corn with green and red bell peppers & garlic red roasted potatoes |

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®