

{ APPETIZERS }

Vegan Wings 14 tempura battered & fried cauliflower florets, wing sauce & vege-naise	Hog Wings 14 tossed in barbecue sauce, served with ranch dressing
Avocado Fries 14 tempura & panko battered & fried avocado slices served with sriracha ranch	Salmon Spread 20 smoked and poached salmon, capers, red onions, parsley, crème fraîche, clarified butter cap & crostini
Asparagus Cigars 14 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	Crack Shrimp 14 tempura fried little shrimps tossed in sweet Sriracha sauce with pickled red onion, cilantro & green onion
Pork Belly Sliders 18 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli	Ahi Nachos 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
Prime Rib Sliders 18 barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & bruno's peppers	Oysters Half Dozen - 19 Full Dozen - 38 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish

{ Buy the Chefs a Round of Beer 12 }

{ SOUPS & SALADS }

add chicken ... 9 • add prawns... 12 • add salmon... 12 • add filet mignon... 18 }

Soup of the Day 8	Wonton Chicken Salad 18 grilled chicken, toasted almonds, mandarin oranges, sesame seeds, crunchy wontons, napa cabbage, shredded carrots, cilantro & sesame ginger dressing
Clam Chowder 10	M.P.H. Salad 18 mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onions, tomatoes & cucumbers
Filet Mignon & Bacon Chili 15 texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onions served with garlic bread	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
House Salad 9 mixed greens, cucumbers, red onions, tomatoes & croutons	
Grilled Caesar Salad 10 romaine lettuce, croutons, parmesan cheese chip & anchovies	

{ SIDES }

Mac & Cheese 12.5	Garlic Fries 9
Garlic Bread 6	Sweet Potato Fries 7
	House Fries 6

{ ENTRÉES }

{ add lobster tail to any entrée ... Market Price }

Filet Mignon 50 8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glace	Fish, Shrimp and Fries 26 cod, jumbo shrimp, & fries served with tartar & cocktail sauces
Ribeye 50 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter	Sweet Chili Salmon & Prawns 35 grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan sauce
Tomahawk Ribeye 82 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus	Lobster Tail Market Price 14 oz. butter poached lobster tail, garlic roasted red potatoes & grilled asparagus
Rack of Lamb (Half or Full Rack) 50/70 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, brown sugar butter sauce, fuji apples, red onion & sweet potato fries

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.