

— { APPETIZERS } —

Vegan Wings

tempura battered & fried cauliflower florets, wing sauce & veganaise • 15

Avocado Fries

tempura & panko battered & fried avocado slices served with sriracha ranch • 15

Asparagus Cigars

asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce • 15

Pork Belly Sliders

bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli • 18

Prime Rib Sliders

barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & bruno's peppers • 18

Sticky Drum Wings

triple cooked chicken wings tossed with sticky sauce • 16

Crack Shrimp

tempura fried little shrimps tossed in sweet Sriracha sauce with pickled red onion, cilantro & green onion • 15

Ahi Nachos

marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream • 18

Oysters

oysters served with lemon, champagne mignonette, cocktail sauce & horseradish
Half Dozen • 22 / Full Dozen • 42

{ Buy the Chefs a Round of Beer • 12 }

— { SOUPS & SALADS } —

{ add chicken • 9 / add prawns • 12 / add salmon • 12 }

Soup of the Day • 8

Clam Chowder • 10

Filet Mignon & Bacon Chili

spicy texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onions served with garlic bread • 15

House Salad

mixed greens, cucumbers, red onions, tomatoes & croutons • 9

Grilled Caesar Salad

romaine lettuce, croutons, parmesan cheese chip & anchovies • 10

Wonton Chicken Salad

grilled chicken, toasted almonds, sesame seeds, mandarin oranges, crunchy wontons, napa cabbage, shredded carrots, cilantro & sesame ginger dressing • 18

M.P.H. Salad

mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onions, tomatoes & cucumbers • 18

Lobster Cobb

7 oz. chopped lobster tail, chopped romaine lettuce, hard boiled eggs, tomatoes, avocado, bleu cheese crumbles, bacon, chives & bacon bleu cheese dressing • 28

— { SIDES } —

Mac & Cheese • 13

Garlic Bread • 6

Garlic Fries • 9

Sweet Potato Fries • 7

House Fries • 6

— { ENTRÉES } —

{ add lobster tail to any entrée • Market Price }

Filet Mignon

8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glace • 50

Ribeye

14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter • 50

Tomahawk Ribeye

48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus • 95

Roasted Chicken

10 oz. pan roasted airline chicken breast, pesto fettuccine, pine nuts & parmesan • 27

Fish, Shrimp and Fries

cod, jumbo shrimp, & fries served with tartar & cocktail sauces • 26

Sweet Chili Salmon & Prawns

grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan sauce • 36

Lobster Tail

14 oz. butter poached lobster tail, garlic roasted red potatoes & grilled asparagus • Market Price

Tomahawk Pork Chop

18 ounce grilled Long Ranch pork chop, apple raisin chutney, grilled asparagus, sweet potato fries • 45

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.