

Dinner Menu

Small Plates

HONEY BBQ RIBLETS ^{GF} 12
butter milk ranch dipping sauce

CHICKEN LETTUCE WRAPS ^{GF} 14
garlic, ginger, water chestnut, butter lettuce

PRIME BEEF CARPACCIO ^{GF} 17
*baby arugula, shaved fennel, potato, sea salt
parmesan reggiano, crispy capers, olive oil*

CALAMARI FRITTO 12
flash fried squid, parsley, lemon, spicy marinara

HAMACHI SASHIMI ^{GF} 17
olive oil, yuzu, ponzu, serrano chile

BEER BATTERED ONION RINGS 11
sea salt, butter milk ranch dipping sauce

AHI TUNA TOWER 17
avocado, cucumber, cilantro, ginger, soy

VIETNAMESE SPRING ROLLS 14
*chicken breast, rice noodle, iceberg lettuce,
peanut and sweet & sour sauce*

FISH TACOS 15
cabbage slaw, avocado, cilantro-lime aioli

OYSTERS ON THE HALF SHELL ^{GF}
mignonette, cocktail sauce, lemon
half dz 16 / dz 32

Salads

LOBSTER & SHRIMP SALAD ^{GF} 28
egg, romaine, watercress, bacon, tomato, green goddess dressing

VINE TOMATO & BURRATA ^{GF} 14
vine tomato, burrata cheese, basil, arugula, olive oil, balsamic vinegar

CHICKEN CAESAR SALAD 18
chicken breast, romaine, vine tomato, crouton, caesar dressing

KING SALMON CAESAR SALAD 32
king salmon filet, romaine, vine tomato, crouton, caesar dressing

DUNGENESS CRAB SALAD ^{GF} 28
*baby iceberg, vine tomato, avocado, egg,
side of champagne vinaigrette*

SIDE SALAD - CAESAR, FIELD GREENS, WEDGE *choice of dressing* 11
ADD CHICKEN - 7

HOUSEMADE DRESSINGS:

Buttermilk Ranch, Creamy Blue Cheese,
Champagne Vinaigrette, Balsamic Vinaigrette,
1000 Island, Italian, Raspberry Vinaigrette

Flatbreads

VINE TOMATO & MOZZARELLA 15
vine tomato, fresh mozzarella, basil, parmesan

CANDY BACON, MEDJOL DATES & BLUE CHEESE 16
local dates, mozzarella, blue cheese, candied bacon, garlic cream

ITALIAN SAUSAGE 16
italian sausage, capicola, mozzarella, arugula, tomato sauce

SMOKED SALMON 19
dill sauce, capers, red onion, hard boiled egg, dill

BUILD YOUR OWN FLATBREAD 16

MOZZARELLA, BELL PEPPERS, MUSHROOMS, OLIVES, ONIONS, PEPPERONI, BACON, SAUSAGE, CANADIAN BACON, PINEAPPLE

Steaks & Fish Ala Carte

NEW YORK STRIP STEAK 14 oz 49

CHARRED RIBEYE STEAK 14 oz 45

PETITE FILET MIGNON 6 oz 36
served with mashed potatoes, vegetable mélange & bordelaise

AVAILABLE SAUCES — Bearnaise, Bordelaise, Chimichurri

GRILLED PRIME HANGER STEAK & FRIES ^{GF} 29
7 oz hanger steak, french fries & chimichurri sauce

ELDORADO BURGER 16
*1/2 pound ground beef, choice of cheese, lettuce, tomato, onion,
brioche bun, 1000 island, dill pickle, french fries*

IMPOSSIBLE BURGER 16
*impossible vegan patty, choice of cheese, lettuce, tomato, onion,
brioche bun, 1000 island, dill pickle, french fries*

CHOPPED SIRLOIN & MUSHROOMS ^{GF} 17
half-pound fresh ground beef, sautéed mushrooms, asparagus, veal jus

Entrees & Burgers

BLACKENED GROUPER ^{GF} 29
haricot vert, roasted carrot, creole butter sauce

PACIFIC HALIBUT FILET ^{GF} 35
corn, potato & fava bean succotash, pickled fennel, chive beurre blanc

MISO MARINATED CHILEAN SEABASS ^{GF} 38
red miso broth, bok choy, pickled cucumber

SAUTÉED PETRALE SOLE ^{GF} 26
green beans almandine, lemon caper butter sauce

PAN SEARED "ORA" KING SALMON ^{GF} 32
braised green cabbage & kale, cucumber brunoise, saffron beurre blanc

PORK PORTERHOUSE WITH WILD MUSHROOMS ^{GF} 29
haricot vert & roasted carrots, mushroom jus lie

VEAL TENDERLOIN PICCATA ^{GF} 37
garlic spinach, caper lemon veal jus

ANGELHAIR BOLOGNESE 24
tomato beef sauce, parmesan reggiano

THREE CHEESE LASAGNA 22
ricotta, mozzarella, parmesan reggiano, marinara

HALF ROASTED MARY'S ORGANIC CHICKEN ^{GF} 25
roasted vegetables, mashed potatoes, chicken jus lie

consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, GF denotes gluten free selections