

ENTREES

Available after 4pm daily

Prime Beef Filet

Char grilled USDA prime beef tenderloin, herb roasted fingerling hash and haricot verts, bordelaise sauce 60z; 120z G

Salmon

Pan seared wild Alaskan salmon, quinoa and roasted vegetable pilaf, pistachio herb pesto G

Fish & Chips

Fresh Alaskan beer battered cod, hand cut French fries, coleslaw, tartar sauce Add a 12oz beer for only a nickel!

Arctic Char

Roasted char, sweet corn and green onion bisque, herb and bacon potato hash, Meyer lemon and white truffle oil **G**

Baked Penne

Fontanini Italian sausage, wild mushrooms, peas, fresh basil, Parmesan cheese, fresh mozzarella cheese

Ribs

House smoked pork spare ribs, Texas BBQ, served with hand cut French fries Half Rack, Full Rack $\ \ G$

Natty-O

Sautéed chicken breast, cappellini pomodoro, grape tomatoes, fresh mozzarella, basil and balsamic gastrique

Puttanesca

Imported spaghettini, kalamata olives, capers, oregano and fresh tomato basil sauce Add chicken or Shrimp

P Chop

Jalapeño and cream cheese stuffed pork chop, garlic mashed, vinegar pepper sauce

Linguine Portofino

Barilla linguine, shrimp, scallops, fresh mussels, pesto, tomato basil sauce, garlic, crushed red pepper

Bulgogi

Soy chili glazed rare yellowfin tuna, green curry stir-fried basmati rice, miso, sugar snap peas, scrambled eggs, kimchee, cilantro and green onion. Spicy or Regular G

Black and Bleu

21 day aged New York strip, dusted with cajun spices, parmesan and white truffle polenta fries, bleu cheese fondue, fresh herbs **G**

Penne Gorgonzola

Penne pasta, gorgonzola cream sauce, tomatoes, spinach and parmesan Add chicken or Shrimp

SIDE/

Wedge Salad | Asparagus | Steamed Sugar Snap Peas Hand Cut French Fries | Truffle Fries | Garlic Mashed Potatoes | Steamed Baby Green Beans

V; *Vegetarian item* | *G*; *Gluten sensitive item. Please note Number 4 cannot guarantee 100% gluten free*