

## Starters

Poached Jumbo Shrimp (Whole Pound) Served with Dijonnaise, Classic Cocktail Sauce & Butter	\$38
Traditional Ceviche Shrimp, Tomatoes, Red Onion, Cilantro, Jalapeño, Cucumber, Avocado & Shrimp Chips	\$20
Fried Calamari Cherry Peppers, Lemon & Pickled Cucumber Ranch	\$17
Shrimp Scampi Herbed Butter, Garlic, Lemon, Chardonnay & Red Pepper Flakes with Grilled Crostini	\$18
Grilled Scallop Ginger & nori dusted, Lime Aioli, Scallions & Aleppo Peppers	\$23
Classic Caesar Salad Romaine Lettuce, Caesar Dressing, Herbed Croutons & Shaved Parmesan	\$15
Artisan Bread Chef's Selection with Whipped Butter	\$10
Mains	
Pan-Seared Halibut  Alaskan Halibut, Jasmine Rice, Baby Bok Choy, Thai Basil & Mango	\$42
Pacific Salmon Charbroiled Medium Rare, Bloomsdale Spinach, Cauliflower Ceviche & Cara Cara Orange	\$38
NY Steak Charbroiled 10oz Steak, Steak Butter, Smoke Bacon Brussels Sprouts, Cowboy Onions & Red Wine Reduction	\$55
Pan Roasted Chicken  Half Jidori Chicken, Honey Glazed Toybox Vegetables, Truffle Smashed Potatoes  & Piquillo Pepper Coulis	\$30
Shrimp Fettuccine Alfredo Fettuccine, Creamy Alfredo, Garlic Shrimp & Parmesan Crisps	\$32
Fish & Chips Rincon Reservation Road Brewery Beer Battered Fish & Shrimp with Hand-Cut Seasoned Fries with English Tartar Sauce	\$31
Desserts	(I)
Limoncello Mascarpone Trifle Sicilian Lemon-Infused Sponge, Mascarpone & Mont Blanc White Chocolate	\$11
Chocolate Ganache Mousse Torta	\$11