



STARTERS

BLEU CHIPS fresh fried potato chips, melted bleu cheese sauce, white truffle oil 8

VIETNAMESE CHICKEN WINGS* sweet-spicy glaze, crispy garlic 12

ARTICHOKE HEARTS TEMPURA herb cream cheese, honey-dijon glaze 10

SHRIMP COCKTAIL chilled poached shrimp, classic cocktail sauce 13

CRAB CAKES sweet crab meat, panko crusted, remoulade sauce 14

SOUPS / SALADS

TODAY'S SOUP 6

ONION SOUP caramelized onions, sherry wine, swiss cheese crouton 6

HOUSE SALAD gorgonzola cheese, candied walnuts, tomatoes, balsamic vinaigrette 6

CAESAR SALAD crisp romaine, caesar dressing, parmesan cheese, croutons 6

ENTREE SALADS

COBB SALAD grilled chicken, bacon, avocado, gorgonzola, tomatoes, hard boiled egg mixed greens, balsamic vinaigrette 14

SEAFOOD CAESAR crab, shrimp, crisp romaine, tomatoes, lemon, caesar dressing 16

SANDWICHES all sandwiches served with french fries

GRILLED CHICKEN COBB SANDWICH grilled chicken breast, avocado, smoked bacon gorgonzola cheese, tomatoes, lettuce, mayo, grilled sourdough bread 12

MIDNIGHT BLEU BURGER bleu cheese, red onion marmalade, bacon 13

BISTRO BURGER cheese, lettuce, tomato, red onions, pickle, mayo 12

ITALIAN RIB DIP slow roasted prime rib of beef, grilled milano roll, Italian herb jus 13

*** PLEASE ADVISE US TO ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED IN DESCRIPTIONS***



PASTAS

MACARONI AND CHEESE sautéed chicken, pancetta, boursin cheese, cream sauce
white truffle oil, bread crumbs 17

PASTA CON POMODORO san marzano tomato sauce, olives, capers, chile, garlic, basil 16

CHEESE TORTELLINI prosciutto ham, sun dried tomatoes, pine nuts, garlic, basil, cream 17

SHRIMP ARRABBIATA sautéed garlicky prawns, spicy san marzano tomato sauce
spaghettini pasta, roasted tomatoes, olives, capers, basil 20

MEATS

GRILLED HERB CHICKEN roasted garlic jus, mashed potatoes, french green beans 18

PORK LOIN CHOP apricot chutney, creamy herb polenta, french green beans 23

LAMB SIRLOIN pomegranate molasses, mashed potatoes, french green beans 26

STEAKS

herb butter basted, mashed potatoes, french green beans

FILET MIGNON 32

NEW YORK STRIP 29

RIBEYE 29

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STEAK SPECIALTIES

BARCELONA STEAK

prime flat iron steak, smoked red pepper sauce 27

BLACKENED BLEU STEAK

strip loin steak, blackened seasoning, gorgonzola cheese fondue 31

VAQUERO STEAK

spice rubbed ribeye steak, charred tomato salsa 31

SEAFOOD

SESAME SEARED TUNA mango salsa, kabayaki sauce, sesame green beans 23

SAUTÉED SALMON charred tomato vinaigrette, creamy herb polenta, french green beans 22

GRILLED SWORDFISH citrus-olive-rosemary butter, french green beans

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