



Since 1997

≡ DINNER FEATURES ≡

≡ APPETIZERS ≡

WAGYU BEEF CARPACCIO 17.5
peppercorn-crusted, dijon aioli, capers, grana padano, crostini

SWEET CHILI STEAK BITES 14.5

RICE CRISPY 10
crisp sushi rice cube, mango, coconut tempura prawns, crab & scallop
chili mayo sauce, with tobiko, green onion, torched & served warm

≡ ENTRÉES ≡

POMEGRANATE SHORT RIB 36
1 lb of beef short ribs with pomegranate caramelized onions, creamy roast garlic
crushed potatoes + seasonal vegetables, finished with fresh pomegranate seeds

ARCTIC CHAR 31
pan seared with a blueberry & ginger compote,
roast yukon potatoes & seasonal vegetables

BOURBON CHICKEN LINGUINI 27
roasted corn, fresh broccolini, chorizo sausage,
sautee chicken, in a rosemary infused bourbon cream

≡ DESSERT ≡

ESPRESSO PANNA COTTA 10
sweetened cream with infused espresso + topped with
a layer of caramel + grand marnier mousse

NELLIES BANANAS FOSTER 14
served in a brandy snap basket with butter cake, custard,
liquored bananas + fresh whipped cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
For our guests with food allergies, please alert your server prior to ordering.

18% Gratuity will be added for parties of 7 or more people.

