

STARTERS

Cheesy Garlic Bread 7

Creamy garlic cheese spread

Creamy Blue Cheese Dip 10

With housemade potato chips

Calamari 13

Crispy peppers, onions and cayenne aioli

Sweet & Spicy Wings 10

Thai chili glaze and spicy peppers

Grilled Artichoke 12

Lemon-basil remoulade

Tenderloin Wellingtons 13

Brandy peppercorn sauce and béarnaise

Tempura Prawns 13

Coconut dipping sauce

Ahi Poke Tacos* 12

Mango, avocado and peanut sauce

Chicken Skewers 10

Jalapeño slaw and teriyaki glaze

Oysters on the Half Shell* 3 each

Housemade cocktail sauce

Jumbo Lump Crab Cakes 14

Cayenne aioli and arugula citrus salad

Spicy Garlic Mussels 13

Serrano chilis and grilled baguette

Bacon-Jalapeño Mac and Cheese 8

Four cheese mac with crispy jalapeños

SIDES

Sauteed Garlic Mushrooms 5

Grilled Asparagus 6

SOUPS & SIDE SALADS

French Onion Soup (6 Cup 8 Bowl)

House Salad 8

Caesar Salad 8.5

Wedge Salad 8.5

Add Rotisserie Chicken 7 or Salmon* 8

PRIME BURGERS and SANDWICHES

Sharp Cheddar Burger* Crisp lettuce, red onion, pickle and tomato 13

BBQ Burger* Crispy onion strings, bacon, sharp cheddar cheese and BBQ sauce 14

Mushroom Burger* Sweet caramelized onions and gruyere cheese 14

The "LAVISH" Burger Two quarter pound prime beef patties, sharp cheddar cheese, bacon, caramelized onions, guacamole, roasted garlic and habanero aioli 15

Pesto Chicken Sandwich Tomato jam, fresh mozzarella, bacon, balsamic and arugula 14

Portobello Mushroom Burger Roasted red peppers and melted feta cheese 12

Salmon BLT* Smokey bacon, crisp lettuce, tomato and garlic aioli 16

BLTA Crispy bacon, lettuce, tomato, avocado and garlic aioli 12

Rotisserie Turkey Club Toasted sourdough, bacon, lettuce, tomato and garlic aioli 13

The Dip* Slow roasted prime rib sliced thin with melted gruyere cheese 16

Served with a choice of hand cut fries, potato chips or side salad

SALADS

Chicken Caprese Fresh mozzarella, Roma tomatoes, red onions, romaine, bacon, asparagus and basil vinaigrette 15

Island Chicken Pineapple, toasted coconut, honey roasted peanuts and spicy sesame-honey dressing 15

Sesame Seared Ahi Tuna* Mixed greens, apples, almonds, candied ginger, mango and wasabi vinaigrette 17

Thai Noodle Steak* Bistro steak, crisp romaine, mango, avocado, carrots, spicy peanuts and spicy peanut dressing 17

LAND and OCEAN

Fitness Special* Chef created special always under 450 calories MP

Blackened Salmon* Sautéed spinach, cilantro rice, chipotle mango sauce and pineapple salsa 18

Beer Battered Fish and Chips Malt vinegar, dill tartar sauce and hand cut fries 13

Spice Crusted Ahi Tuna* Sautéed spinach, garlic black rice, roasted corn salsa and avocado mango purée 18

Macadamia Nut Crusted Chilean Sea Bass* Coconut rice, broccolini and soy-ginger glaze 24

Grilled Swordfish Jasmine rice, haricot verts, dill cream sauce and pico de gallo 21

SURF and TURF* 9oz Wagyu teriyaki top sirloin, 2 tempura prawns, coconut sauce and mashed potatoes 19

Wood Fired Rotisserie Chicken Mary's All Natural Chicken, mashed potatoes, asparagus and chicken jus 18

Wagyu Teriyaki Top Sirloin* 9oz cut, mashed potatoes, sautéed asparagus and mushrooms 18

Marinated Bistro Steak* Mashed potatoes, sautéed asparagus and spicy blue cheese butter 17

Filet Mignon* 6oz cut, twice baked potato skillet, sautéed mushrooms and asparagus 30

Balsamic Filet Mignon Pasta Roma tomatoes, mushrooms, onions, pappardelle pasta and garlic bread 18

Spicy Filet Mignon Stir-Fry Jasmine rice, bell peppers, crimini mushrooms, broccolini, carrots and snow peas 18

**Contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.*