



A P P E T I Z E R S

GUACAMOLE AND CHIPS

FRESH AVOCADO MIXED WITH LIME, CILANTRO, JALAPEÑOS AND ONIONS, SERVED WITH CHIPS AND SALSA. \$5.95

TUNA SASHIMI STACK *2010 NEW ORLEANS WINE & FOOD EXPERIENCE BRONZE MEDAL WINNER – SEAFOOD*

SASHIMI TUNA, AVOCADO, CUCUMBER, AND A SOY MARINADE, TOPPED WITH MICROGREENS, A CUCUMBER WASABI AIOLI AND PAIRED WITH SESAME CRACKERS. \$9.95

E N T R E E S

AEGEAN TROUT

SUMAC CRUSTED TROUT TOPPED WITH FETA CRUMBLES, ALMONDS, KALAMATA OLIVES, SUNDRIED TOMATOES AND FRESH BASIL AND PAIRED WITH SAUTÉED SUGAR SNAP BEANS. \$12.95

CHICKEN KANG KAREE

SWEET CHILI GLAZED CHICKEN BREASTS LAYERED ATOP ZEA POTATOES SAUTÉED IN A THAI SAUCE MADE WITH COCONUT MILK AND A MILD YELLOW CURRY. SERVED ON A BED OF BROWN RICE WITH A SIDE OF SUGAR SNAP BEANS. \$11.95

FILET MIGNON MEDALLIONS WITH ROASTED GARLIC AND HERB BUTTER

TWIN FILETS SEASONED AND SEARED, ON A BED OF CARAMELIZED ONIONS AND MUSHROOMS, TOPPED WITH A FRESH ROASTED GARLIC AND HERB BUTTER. CHOICE OF TWO SIDES. \$26.95

D E S S E R T

KEY LIME TOWER

THREE CINNAMON AND SUGAR DUSTED WONTONS BETWEEN LAYERS OF KEY LIME CHEESECAKE, TOPPED WITH WHIPPED CREAM AND A SWEET LIME DRIZZLE. \$6.95

W I N E

HAYMAN & HILL MERITAGE

THIS NEW WORLD RED WINE BLEND HAS A FRUITY BEGINNING WITH A LIGHT VANILLA ACCENT AND ENDS WITH A SAVORY AND OAKY NOTE. \$8.75/\$32

KIM CRAWFORD PINOT GRIGIO

A MEDIUM BODIED PINOT GRIGIO FROM NEW ZEALAND THAT HAS A NICE BALANCE OF PEAR, PEACH AND NECTARINE FRUITS, WITH SUBTLE OAK AND LIGHT ACIDITY. \$8.75/\$32

