

STARTERS

French Onion Soup 7

Three cheese croute

Seasonal Inspired Soup 7

Market fresh ingredients

Two Way Jumbo Shrimps 15

Two grilled shrimp & two chilled shrimp, mango cilantro dip, vodka relish, & jicama slaw

Jumbo Crab Cake 15

Avocado lime salsa, rosemary skewered shrimp, & red pepper aioli

Crispy Seared Pot sticker 10

Vegetable ginger pot stickers, green onion ponzu, & sweet chili dipping sauce

Sesame Seared Tuna 12

*Daikon slaw & peanut sauce

Apple Endive Salad 8

*Feta cheese & lemon-thyme vinaigrette

Santa Barbara Organic Greens 8

Honey balsamic vinaigrette, radish, crispy bacon, & tomato wedge

SALADS & SANDWICHES

Thai Shrimp Salad 14

Napa cabbage, green onion, shrimp tempura, & asian dressing

Classic Caesar Salad 10

Crisp romaine lettuce, fresh shaved parmesan, white anchovy, & warm garlic croutons

with grilled chicken or salmon 14

Traditional Cobb Salad 14

Grilled chicken, smoked bacon, eggs, avocado, blue cheese, tomato, watercress, iceberg, & romaine lettuce, tossed with lemon dijon dressing

Tandori Chicken Salad 12

*Romaine, tomato, red onion, cucumber, green pepper, boneless chicken, & fatoush

Angus Burger 14

Fresh ground sirloin, crisp lettuce, sliced tomato & red onion garnishes with french fries & herb dip

choice of bacon, avocado, point reyes cheese, or sautéed mushrooms 15

ENTRÉES

Australian Lamb Rack 28
Garlic, honey parsley crusted, couscous,
& vegetables

Filet Mignon 34
Point Reyes blue cheese butter, red flannel hash, sautéed
spinach, red wine demi reduction

Herb Roasted Free Range Chicken 24
Grilled jumbo asparagus, potato medley, carrot, tarragon jus

All Natural New York Steak 34
Smoked smashed potatoes, baby vegetables,
madagascar peppercorn sauce

Glaze Salmon 23
Vegetables piperade, chive ginger accent, & pomegranate glaze

Seared Ahi Tuna Pasta 21
Rigatoni pasta, spinach, leeks, zucchini, peas,
pesto cream sauce

Porcini Crusted Diver Scallop 28
Apple truffle slaw, balsamic gastrique, organic carrot,
& haricot verts

Sea Bass 26
Market sea bass, orange carrot reduction, spinach, red beet
risotto, & micro green

Garden Vegetables Ravioli 18
Vegetables brunoise & sun dried tomato cream

*Chef's Newport Beach
Surf & Turf* 36

Petit beef filet mignon, red wine demi reduction
jumbo shrimp, pistachio herb crusted
red flannel hash, asparagus, & baby carrots

Crisp Duck & Udon Noodles 26
Citrus marinated seared duck breast with lemon grass broth

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs.

* For parties of eight or larger, a 20% gratuity will automatically be added to your bill.

* A \$5.00 charge will apply to all split meals.

* Stay-Fit Cuisine: A tasty, well-balanced & nutritionally sensible menu option