

STARTERS

French Onion Soup 7

Three cheese croute

Roasted Chicken Tortilla Soup 7

Avocado & pico de gallo

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

Vegetable Pot Sticker 10

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

The Wedge Salad 8

Baby iceberg lettuce, creamy blue cheese dressing, bacon baby tomato and crispy onion

Apple, Endive & Feta Salad 8

*Feta cheese & lemon-thyme vinaigrette

Santa Barbara Organic Greens 8

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

SALADS & SANDWICHES

Caesar 10

Crisp romaine lettuce, fresh parmesan, white anchovy, & a warm garlic croutons
Add \$4: grilled chicken, salmon or shrimp

Traditional Cobb Salad 14

Grilled chicken, smoked bacon, egg, avocado, blue cheese, & tomato, tossed with lemon-dijon dressing

Tandori Spiced Chicken Salad 12

*Fattoush, romaine lettuce & crispy pita

Wood Grilled Herb 12

Chicken Sandwich

Mustard herb dip

Angus Burger 14

8oz grilled burger, crisp lettuce, sliced tomato & red onion garnishes, French fries & mustard herb dip
Add \$1: Choice of bacon, avocado, point Reyes cheese, or sautéed mushrooms

ENTRÉES

Seafood Pomodoro 18

Jumbo shrimp, scallop, kitchen ripened tomato,
roasted garlic & angel hair pasta

Porcini Dusted Diver Scallop 26

Apple truffle slaw, balsamic gastrique, organic carrot,
& haricot verts

Pan Seared Chilean Sea Bass 26

Sea bass, orange carrot reduction, spinach, red beet
risotto & micro green

Grilled Pomegranate Glazed 23

Atlantic Salmon

Opus of wild mushroom, pumpkin gnocchi
& pomegranate glaze

Ravioli Your Way 18

Choice of duck confit, garden vegetable or veal florentine
Choice of sundried tomato cream sauce, sage butter sauce
or roasted tomato marinara sauce

Herb Stuffed Roasted 24

Free-Range Chicken

Grilled seasonal asparagus, fingerling medley & tarragon jus

Australian Lamb Rack 30

Garlic, honey parsley crusted, couscous
& vegetables

Filet Mignon 32

Point Reyes blue cheese butter, red flannel hash, sautéed
bloomsdale spinach, red wine demi reduction

All Natural New York Steak 32

Smoked smashed potatoes, baby vegetables
with madagascar peppercorn sauce

Chef's Newport Beach 32

Surf & Turf

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

Sides 3

steamed jasmine rice
parmesan truffle fries
sautéed garlic creamed spinach
baked potato

* 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