

STARTERS

French Onion Soup 8

Three cheese croute

Roasted Chicken Tortilla Soup 7

Avocado & pico de gallo

Two Way Jumbo Shrimp 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

<i>Seafood Pomodoro</i>	18
Jumbo shrimp, scallop, kitchen ripened tomato, roasted garlic & angel hair pasta	
<i>Hand Harvested Scallops</i>	26
Fuji apple truffle slaw, blood orange balsamic & apple reduction	
<i>Pan Seared Chilean Sea Bass</i>	26
Sea bass, orange carrot reduction, spinach, red beet risotto & micro green	
<i>Grilled Pomegranate Glazed Atlantic Salmon</i>	23
Opus of wild mushroom, pumpkin gnocchi & pomegranate glaze	
<i>Garden Vegetable Ravioli</i>	18
Sundried Tomato Cream Sauce	
<i>Duck Confit Ravioli</i>	20
Sage Butter Sauce	
<i>Veal Florentine Ravioli</i>	20
Roasted Tomato Marinara Sauce	
<i>Herb Stuffed Roasted Free-Range Chicken</i>	24
Grilled seasonal asparagus, fingerling medley & tarragon jus	
<i>Australian Lamb Rack</i>	30
Garlic, honey parsley crusted, couscous & vegetables	
<i>Peppercorn Crusted Filet Mignon</i>	32
Point Reyes butter with fingerling potatoes, vegetables medley, pinot noir sauce	
<i>Mesquite Rubbed All Natural New York Steak</i>	32
Smoked smashed potatoes, baby vegetables with madagascar peppercorn sauce	
<i>Chef's Newport Beach Surf & Turf</i>	32
Petit beef filet mignon, red wine demi reduction jumbo shrimp, pistachio herb crusted red flannel hash ,asparagus, & baby carrots	
<i>Sides</i>	3
steamed jasmine rice, parmesan truffle fries, sautéed garlic creamed spinach, or 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