

## APPETIZER

<b>KILLER AHI TUNA TACOS</b> seared rare, toasted sesame ginger coleslaw, wasabi aioli*	10.99
<b>CHEESEBURGER SLIDERS</b> secret sauce & American cheese*	10.49
<b>CRISPY CALAMARI</b> with ginger, chilies, arugula & celery remoulade*	11.49
<b>CHINATOWN CHICKEN OR SHRIMP LETTUCE WRAPS</b> toasted peanuts, noodles & fresh cilantro	12.99
<b>PAN FRIED GYOZA</b> Japanese pork dumplings with hot mustard	9.99
<b>HIBACHI STYLE WINGS</b> spice rubbed, served with parm dip*	11.99
<b>SZECHUAN EDAMAME</b> wok tossed with chilies, garlic & soy sauce	8.49
<b>BLUE CHEESE FRIES</b> blue cheese sauce & crumbled blue cheese	8.99
<b>PULLED PORK QUESADILLA</b> ancho & quajillo peppers, refried beans, duo of cheeses, pablano peppers with sour cream & salsa	11.99
<b>SPICY ITALIAN PIZZA</b> crushed tomatoes, peppered salami & Mediterranean olives served flatbread style	11.99
<b>PESTO SHRIMP PIZZA</b> whole milk mozzarella, sundried tomatoes, chipotle aioli & fresh basil	12.99
<b>NACHOS GRANDE</b> pulled chicken, fire roasted salsa, sour cream, pickled jalapeno, black olives, monterey jack, avocado, refried beans...you choose the heat: mild, med, hot or "hurt me hot"	13.99

## SUSHI

<b>SUSHI CONE</b> tempura prawn cone with avocado, spicy mayo, cucumber. Amazing, so best to order many*	3.49/each
<b>RAINBOW ROLL</b> tuna, salmon, crab, avocado & sriracha aioli*	12.99
<b>STEAK &amp; SUSHI</b> grilled CAB@ sirloin sliced tataki style with our rainbow roll*	23.99

## SOUP/SALAD

<b>FEATURE SOUP</b> ask your server about today's soup	6.99
<b>WILD &amp; CREAMY MUSHROOM SOUP</b> with a hint of dry sherry	6.99
<b>CAESAR SALAD STARTER</b> garlic croutons, parmesan*	5.99
<b>OUR GREEN SALAD</b> feta, almonds, sundried cranberries*	5.99
<b>BLT WEDGE SALAD</b> crisp iceberg, creamy blue cheese dressing, diced tomatoes, crispy bacon & crumbled blue cheese*	7.99
+ <b>WEDGE OF GORGONZOLA TOASTED FRENCH BREAD</b>	2.49

## BIG SALAD

<b>SASHIMI TUNA SALAD</b> seared rare ahi, mixed greens, mango, avocado & cilantro mint lime dressing*	15.99
<b>THE BEACH SALAD</b> strawberries, goat cheese, quinoa, candied pecans, lemon poppy dressing & grilled chicken breast	15.99
<b>THE VIVA SALAD</b> spit roast chicken, sundried cranberries, avocado, apples, feta, honey balsamic vinaigrette*	14.99
<b>JOEY GRILLED CHICKEN CAESAR</b> crisp romaine, house made croutons, shaved parmesan & our Caesar dressing*	13.99
<b>SOUP &amp; SALAD</b> our mushroom or feature soup with green or Caesar salad, grilled gorgonzola bread*	11.49

## SANDWICH

All with skinny fries, except tacos & pulled pork sandwich

<b>PULLED PORK SANDWICH</b> ancho & quajillo pepper braised pork, crispy coleslaw served on a toasted bun with housemade chips*	12.99
<b>AHI TUNA CLUB</b> grilled rare, bacon, red pepper relish, arugula, panko onion rings*	16.99
<b>PULLED PORK QUESADILLA</b> ancho & quajillo peppers, refried beans, duo of cheeses, pablano peppers with sour cream & salsa	13.99
<b>CHICKEN SOUVLAKI</b> Greek tzatziki & tomatoes, grilled pita*	12.99
<b>BAJA FISH TACOS</b> fish & shrimp, white corn tortillas, guacamole & very Mexican hot sauce, no fries here*	12.99
<b>CHICKEN TACOS</b> pickled onions, monterey & cheddar cheeses, avocado with pico de gallo, no fries here	11.99
<b>CALIFORNIA CHICKEN BURGER</b> aged cheddar, smoky bacon, spicy mayo on a Portuguese bun*	12.99

### GF GLUTEN FREEDOM

We have a number of dishes that can be made gluten free with modifications. Please inform your server when ordering these gluten free items.

THE BEACH SALAD  
GRILLED SALMON  
STEAKHOUSE SELECTION

## BURGER

<b>HI-RISE BURGER</b> ground chuck, all the groceries*	11.49
<b>MUSHROOM CHEDDAR BURGER*</b>	13.49
<b>BACON CHEDDAR BURGER*</b>	13.49
<b>NIRVANA BURGER</b> Jack & cheddar, pickled jalapeño & hot sauce*	13.99

## LUNCH

<b>LUNCH ROTISSERIE CHICKEN</b> slow roasted & spice rubbed ½ chicken served with fries & slaw*	15.99
<b>STEAK FRITES</b> 8oz cab@ top sirloin, parsley butter, rocket greens & fries*	18.99
<b>LUNCH SALMON</b> grilled salmon, fine herbs, maple butter sauce & aromatic rice*	18.99
<b>HUEVOS RANCHEROS</b> with free-range eggs from Smith Brothers Farms, aged cheddar cheese, black beans & tomato salsa*	11.99

## BOWL/PASTA

<b>PANANG PRAWN CURRY BOWL</b> stir-fried vegetables, red coconut curry, Thai basil & peanuts	16.99
<i>Want organic brown rice instead? Just ask</i>	
<b>CLASSIC FETTUCCINI ALFREDO</b> garlic, cream, nutmeg & shaved parmesan	11.99
<b>CREAMY CHICKEN ALFREDO</b> our signature alfredo with sauteed chicken	14.99
<b>LOBSTER RAVIOLI</b> East Coast lobster, rock crab, shrimp & ricotta with a lemon dill cream sauce	17.99

## MAIN

<b>GRILLED SALMON</b> fine herbs, maple butter sauce, crispy mashed potatoes & seasonal vegetables*	22.99
<b>ROTISSERIE CHICKEN</b> mashed potatoes, vegetables, sundried tomato gravy	19.99
<b>BALSAMIC BRAISED BEEF SHORT RIBS</b> boneless short ribs slow braised to fork tender, mashed potatoes & roasted asparagus	19.99

## STEAKHOUSE

With crispy mashed potatoes & vegetables of the season except steak & sushi

<b>8oz CAB@ TOP SIRLOIN</b> considered by some to be the most flavorful steak*	21.99
<b>7oz FILET MIGNON</b> the ultimate in tenderness*	29.99
<b>NEW YORK 12oz CAB@</b> the king of steaks*	29.99
<b>STEAK &amp; SUSHI</b> grilled CAB@ sirloin sliced tataki style with our rainbow roll*	23.99

## SIDES

+ Sauteed garlic butter mushrooms 3.99	+ Seasonal vegetables 4.99
+ Grilled prawn skewer 5.99	+ Peppercorn sauce 1.99
+ Fully loaded crispy mashed potatoes 4.99	+ Creole butter 1.99
+ Wedge of gorgonzola toast 2.49	

## DESSERT

<b>MOLTEN LAVA CHOCOLATE SOUFFLÉ</b> raspberry coulis & vanilla ice cream*	7.99
<b>INDIVIDUALLY BAKED APPLE PIE</b> toasted almonds, hand-folded puff pastry, caramel sauce with maple ice cream*	7.99
<b>LEMON MERINGUE CHEESECAKE</b> with raspberry coulis & candied lemon	7.99

\* Our salad dressings may contain raw eggs. Our steaks and burgers are prepared to order. Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.

**S** We have selected a variety of dishes that can be made by using a high quality soy-based protein. These dishes are not vegetarian or vegan... please consult your server for options.

### Chris Made This

He's been seen on Iron Chef Japan, was a featured chef at New York's James Beard House (twice) & competed in France's Bocuse d'Or. Chris Mills is our Executive Chef. Everything you see here is what Chris came up with & thought you'd like.

