

Chef's Features

Mahi Mahi Fish Tacos

Two Soft Corn Tortillas with Pan Seared Mahi Mahi, Cabbage, Radishes and Cilantro tossed in a Chipotle Aioli. Served with Black Beans and Spanish Rice 11.95

Parmesan Crusted Chicken Caesar Salad

Fresh Romaine Hearts and Parmesan Cheese in our Caesar Dressing topped with Parmesan Coated Chicken Breast 11.95

California Chicken Burger

Whole Wheat Bun, Mushrooms, Spinach, Tomatoes and Thousand Island served with French Fries 11.95

Blackened Tilapia

Tilapia seasoned with Cajun Spices topped with Lemon Butter Caper Sauce and Coulee of Red Bell Peppers, served with Spinach Mashed Potatoes 12.95

Salmon Farfalle

Scottish Salmon tossed with Asparagus and Snow Peas with Farfalle Pasta in a light Chardonnay Dill Cream Sauce 12.95

Blackened Steak Quesadilla

Cajun Seasoned Steak, Cheddar Cheese and Cilantro. Served with Salsa, Guacamole, Sour Cream, Spanish Rice and Black Beans 13.50

Hazelnut Crusted Mahi Mahi

Pan Roasted with Crushed Hazelnuts, served with Grilled Pineapple Salsa and choice of Vegetable 14.95

Ahi Tuna Wrap

Seared rare with blackening spices with Avocado, Lettuce, Tomato, Cucumber and a Wasabi Aioli wrapped in a Whole Wheat Tortilla served with Asian style Slaw 15.95

Greek Salad with Shrimp

Chopped Red Leaf and Romaine Lettuce mixed with Diced Shrimp, Feta Cheese, Kalamata Olives, Tomatoes, Green Beans, Artichokes, Cucumbers and Red Onions tossed in a Lemon and Olive Oil Dressing 16.50

Blackened Ahi Tuna Salad

Ahi Tuna seared rare and sliced, served over Mixed Greens, Artichoke Hearts, Green Beans, Julienne Carrots, Sliced Almonds and Red Peppers, tossed in a Asian Ginger Dressing 16.95

Kobe Burger with Black & White Truffle Mayo

Half Pound American Kobe Beef with Black & White Truffle Mayo, Lettuce, Tomato and Red Onion served with Jumbo Fried Onion Rings 17.95