

Sommeliers

Per Chefs' request - please no substitutions or To Go orders. All proteins are Choice Sashimi Grade.

Global

- Camorones A'la Diabla** \$9
Buttered Risotto poached Prawns with traditional mustard lime and browned butter sauce. - Mexico
- Lox Crostini** \$7
French baguette crostini, Salmon mousse, capers, citrus zest. - France
- Smoked Watermelon Caprese** \$9
Apple wood cold smoked baby watermelon with fresh mint, Goat cheese, candied Almonds and Balsamic reduction. - Montana
- Souvlake** \$8
White wine, citrus and herb marinated steak cabob with grilled pita, fresh arugula and creamy Tiziki dressing. - Greece
- Weekly Sushi** \$6
Ask your server about this week's flavor. (Varied from cured meats, vegetarian, fruit or fusion!) - Japan

Game Selections

- Pato Con Mole (Duck)** \$10
A lightly seared duck, chocolate mole, sautéed peppers, and pear chips.
- Sirloin Azulito** \$9
3 oz Hand carved Choice Angus cooked to Medium with Chefs' Blueberry Pico de Gallo. Accompanied by a creamy Pablano Polenta.
- Adobo Lamb** \$13
Island style orange and wine marinated Lamb, with deep notes of Garlic, Guajillo pepper and Chiles. Served with Braised Cabbage and Citrus Gastrique.

Seafood Selections

- Oysters Mirin** \$10
3 fresh coldwater Oysters in the half shell, topped with Thai Style seasonal zucchini, cucumber, and carrot slaw.
- Oysters Argentine** \$10
3 fresh coldwater Oysters charbroiled to perfection with Latin Gremolata and melted Parmesan Cheese.
- Oysters in the half shell** \$10
4 coldwater oysters shucked to order and served on a bed of ice with Lemon and Tabasco.
- Salmon BLT** \$8
House smoked Salmon crafted into a searable cake with Rye Crostini, Tomato, Fresh Spring Lettuce, Chefs' Citrus Aoli and Bacon.

Veggie Selections

- Kimchi Tapa** \$8
House pickled Kim chi, consistent of seasonal veggies over toasted Nori and seasoned sesame oil. Served with Nori chips.
- Beet Salad** \$8
Arugula, citrus, pickled beets, garbanzo croutons, and Bruleed' Goat cheese. Served with a Golden Beet vinaigrette dressing.
- Spicy Sweet Veggies** \$7
Brussels sprouts, zucchini, mushrooms and asparagus with a wasabi brown sugar glaze.
- Grilled Salad** \$8
Charbroiled spring Romaine with hand crafted Lemon Gremolata and Balsamic Reduction. Served with Crostini Croutons.

Shareables

- Artichoke Dip** \$11
Served with a choice of epi bread or pita chips.
- Brie and Apples** \$21
Oven baked Brie cheese with sliced apples, crackers and curried honey.
- Crab Cake Alaska** \$17
3 flat iron seared Alaskan crab cakes, citrus aoli and green onion.
- Crab Stuffed Artichoke Bottoms** \$17
Artichoke bottoms stuffed with jumbo lump crab and bell pepper covered in Alfredo Sauce.
- Sesame Ahi** \$17
Pan seared ahi tuna crusted with sesame seed mélange, wasabi dipping sauce and pickled ginger.
- Fajitas Tapas** \$16
3 Fajitas with slow cooked prime rib, peppers, onions and cilantro crème.
- Hummus Duo - NEW** \$12
A hearty serving of Cumin and Lemon Hummus accompanied with a Zesty and Garlic Basil Hummus. Served with pita chips.
- Gorgonzola Dip** \$10
Gorgonzola dip served with choice of epi bread or pita chips.
- Meat and Cheese Board** \$25
Artisan meats and aged cheeses with house made Lavash.