**Dinner Menu**

SALADS



Summertime Salad 7/13

Spring Mix, Diced Dates, Blackberry, Marinated Apple, Raspberry Vinaigrette

Greek Salad7/13

Artisan Romaine, Kalamata Olives, Cherry Tomatoes, Feta Cheese, Diced Red Onion, Olive Oil & Red Wine Vinaigrette

**Chicken, Marinated Tofu, Grilled Shrimp: 3/5**

**Salmon: 4/7**

Appetizers

Salmon Nigiri12

Salmon Roe, Sushi Rice, Ponzu Sauce

Yucca Fries12

Cilantro Aioli

Small Plates

Beef Rendang18

Ribeye and Tenderloin Tips, Jasmine Rice, Indonesian Curry

Jerk Chicken16

Coconut Rice & Peas, Red Onion, Bell Pepper

Shrimp & Grits17

Pepperjack Cheese Grits

Entrees

Filet Mignon43

Roasted Purple Potatoes, Sweet Carrot Slaw, Lavender Demi-Glace

Smoked Duck Breast 33

Parsnip Puree, Sauteed Napa Cabbage, Grapefruit Glaze

Basil & Goat Cheese Pasta 22

Cherry Tomatoes, Arugula, Grilled Artichoke, Fresh Basil & Chervil Pesto

Chicken: +5 Salmon: +7

Alligator Bites26

Garlic Mashed Potatoes, Roasted Tri-Color Romanesco, Stoneground Mustard &Caper Beurre Blanc

Baja Grilled Swordfish27

Nopal Cactus, Elote (Roasted Mexican Street Corn), Avocado Salsa