**Dinner Menu**

SALADS



Summertime Salad 7/13

Spring Mix, Pomegranate Seeds, 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 Nigiri14

Salmon Roe, Sushi Rice, Ponzu Sauce

Croquetta Sampler13

Turkey Croquetta, Pork Croquetta,

Bacalao Croquetta

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 Pheasant 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 Schnitzel25

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

Baja Grilled Sea Bass27

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