



STARTERS

Asian BBQ Pork Ribs ~ Napa cabbage, apple kimchi **\$15**

Chef's Empanadas ~ Shrimp, onion, pico de gallo, cheddar cheese **\$15**

Fried Shrimp & Calamari ~ Served with sweet spicy sauce **\$12**

***Prosciutto & Bay Scallops** ~ Tomatoes, greens, bbq sauce, togarashi **\$18**

RAW AND SUSHI

***Smoked Salmon Sashimi** ~ Seaweed, cucumber, avocado, ponzu **\$18**

***Tuna Poki** ~ Cucumber, mango, bell pepper, avocado and sesame sauce **\$18**

***Spicy Salmon Roll** ~ Avocado, cucumber, peanut, spicy sauce, miso sauce **\$18**

Tempura Shrimp Roll ~ Mango, jalapeno sauce, sweet soy sauce **\$18**

***Spicy Tuna Roll** ~ Avocado, cucumber, wasabi sauce, red chili sauce, sweet soy sauce **\$18**

Spider Roll ~ Avocado, mango, cucumber, kaiware, tobiko, mix sauce **\$16**

***Hamachi Volcano Roll** ~ Avocado, tobiko, sweet chili sauce, wasabi sauce **\$18**

***Salmon Volcano Roll** ~ Cucumber, tobiko, wasabi sauce, red chili sauce **\$18**

Veggie Roll ~ Avocado, cucumber, mango, greens, mixed sauce **\$16**

Dinamita Roll ~ Shrimp, scallions, tobiko, dinamita sauce **\$18**

NOTE: No split items.

20% gratuity on parties of 6 or more.

(*) These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the risk of foodborne illness especially if you have certain medical conditions.



SALADS

***Smoked Salmon & Grain Salad** ~ Mixed grains, buttermilk dressing **\$13**

Caesar Salad ~ Parmesan cheese, egg, croutons, white anchovies **\$12**

Warm Beet Salad ~ Orange, goat cheese, balsamic vinaigrette **\$12**

House Made Burrata ~ Sliced tomatoes, greens, orange balsamic **\$13**

***Add salmon \$12 ~ Add chicken \$8 ~ *Add filet \$12**

ENTREES

***Grilled beef filet 8oz.** ~ Mashed potatoes, asparagus, mustard sauce, mushrooms **\$38**

***Pork Tenderloin** ~ Mac & cheese, spinach, port reduction **\$28**

Chicken Breast ~ Crab salad, lemon risotto, asparagus, burrata **\$26**

***Grilled Wild Salmon** ~ Sweet mashed potatoes, Asian bbq sauce, spinach **\$28**

Seafood Pasta ~ Mixed seafood, roasted tomato cream sauce, mushrooms **\$24**

Veggie Dish ~ Sautéed veggies, grilled squash, marinara sauce, burrata **\$20**

KIDS

***Chicken Breast** ~ Served with mashed potatoes, asparagus **\$16**

***Beef Filet** ~ Served with mashed potatoes **\$16**

Mac & Cheese ~ Served with asparagus **\$10**

DESSERTS

Flourless Chocolate Cake ~ **\$10**

Pecan Pie and Ice Cream ~ **\$10**

Cheesecake ~ **\$10**

Trio Sorbets ~ **\$8**

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RED WINES

A by Bcacia Pinot Noir	\$7/\$26	Terrazas del Plata Malbec	\$8/\$30
Smoke Tree Pinot Noir	\$48	Termes 2013 Spain Tempranillo	\$60
Bonterra Merlot	\$8/\$30	Rosemblum Zinfandel	\$8/\$30
Newton Cabernet Sauvignon	\$56		

WHITE WINES

Lapostolle Sauvignon Blanc	\$8/\$30	Smoke Tree Chardonnay	\$40
Cloudy Bay Sauvignon Blanc	\$48	Le Rime Toscana Pinot Grigio	\$8/\$30
Bonterra Chardonnay	\$8/\$30	Chandon Rose	\$12

DOMESTIC BEER

Corona	\$5
Negra Modelo	\$5
Coors	\$4
Coors Light	\$4

LOCAL BEER

Ska Brewing Pinstripe Red Ale	\$4
Ska Brewing True Blonde Ale	\$4
Ska Brewing Modus Hoperandi IPA	\$4

SODA

Mexican Coke	\$3
Diet Coke	\$3
Sprite	\$3
Ginger Beer	\$3



DRINKS

Moscow Mule ~ Ketel One Vodka, ginger beer, lime **\$9**

Dark & Stormy ~ Myers Dark Rum, ginger beer, lime **\$9**

Mountain Mai Tai ~ Myers Dark Rum, Malibu Coconut Rum, Bacardi, fresh juice **\$10**

Lemon Drop Martini ~ Kettle One Vodka/citron, lemon, sugar **\$11**

Pomegranate Martini ~ Grey Goose Vodka, pomegranate liquor, fresh lime **\$11**

Margarita on the Rock ~ Simple syrup, tequila, Cointreau, lime juice **\$10**

Hot Totty ~ Bourbon, hot water, honey, lemon **\$11**

Chris Butter Special ~ Cinnamon butter, rum, hot water **\$9**

Chuy's Winter Cocktail ~ **\$8**