



APPETIZERS

Crispy Hoisin Ribs	17
<i>with Chipotle Slaw</i>	
Ribs Entree	35
<i>with Chipotle Slaw & Garlic Mashed Potatoes</i>	
Pappardelle Pasta	24/ 36
<i>Fresh Pappardelle Pasta with a Braised Veal, Wild Mushroom Ragout and Reggiano Cheese</i>	
Steamed Mussels **	24
<i>PEI Mussels Steamed in White Wine, Garlic, Shallots, Tomato, Herbs & Pernod</i>	
Ahi Napoleon	22
<i>Seared Tuna served on Crispy Gyoza Chips, Asian Slaw with Sesame, Ginger & Wasabi</i>	
Oysters on the ½ Shell ** (6).....	22
Baked Oysters Bienzo (4).....	22
<i>Filled with Andouille Sausage, Crab, Brie, Asiago Cheese & Bechamel</i>	
Pan Roasted Artichoke **.....	18
<i>Served with Dipping Sauce</i>	
B.B.Q.Beer Prawns **	19
<i>Cajun Spiced (spicy)</i>	
Surf & Turf	22
<i>Crispy Hoisin Glazed Pork Belly & Tempura Soft Shell Crab with Chipotle Slaw & Curry Aioli</i>	

-----SOUP & SALADS-----

Stacked Romaine Salad	16
<i>Classic Caesar Dressing with Reggiano Cheese & Croutons</i>	
Spinach Salad **	17
<i>Asian Pears, Candied Pecans, Goat Cheese & White Wine Vinaigrette</i>	
"Door Stopper" Iceberg Wedge ** ...	16
<i>Apple Smoked Bacon, Del Cabo Tomatoes, Blue Cheese Crumble & Blue Cheese Dressing</i>	
Tossed Baby Greens **	16
<i>Toasted Almonds, Sun - Dried Cherries, Gorgonzola Cheese & House Vinaigrette</i>	
Bowl of Soup	12
Cup of Soup	8

ENTREES

The "Spindle Shank" **	42
<i>Berkshire Pork Shank Cooked Confit Style Served with A Guajillo Chili Sauce, Pickled Onions & Sweet Peppers and Spanish Rice Cake</i>	
Braised Boneless Prime Beef	42
Short Ribs **	
<i>Braised in Red Wine & Herbs, Served with Garlic Mashed Potatoes</i>	
Ginger Lemongrass Brick Chicken	32
<i>Asian Slaw & Vegetable Spring Roll</i>	
Pekin Duck Breast **.....	38
<i>Apricot Gel & Potato Pancake</i>	
Grilled Pork Rack Chop **	38
<i>Double Cut Brined Pork Chop w/ Seasonal Fruit Sauce & Garlic Mashed Potatoes</i>	
Griddled Rainbow Trout **	34
<i>Spinach, Bacon, Potato Pancake, Roasted Meyer Lemon Beurre Blanc</i>	
Seafood Linguini	39
<i>Mussels, Calamari, Scallops, Fresh Fish, Prawns, Garlic, Tomato & Cream</i>	
Vegan Coconut Vegetable Curry ** ..	34
<i>With Chick Peas, Vegetables, Potatoes, Basil, Sticky Rice & Onion Pepper Garnish</i>	
Loin of Pork Schnitzel	32
<i>Mashed Potatoes, Lemon Butter & Capers</i>	
Rack of New Zealand Lamb **.....	48
<i>Potato Gratin- Brandy Green Peppercorn Sauce</i>	
9 Ounce Angus Cheeseburger	22
<i>French Fries or Mixed Greens Side Salad</i>	
Add Bacon or Avocado for \$3.00	
Bistro Style Grilled N.Y. Steak**.....	48
<i>N.Y. Steak w/ French Fries, Arugula Salad Crumbled Blue Cheese & Side of Peppercorn Sauce</i>	
Grilled Ribeye of Beef **	49
<i>Sweet Onion Relish, Tarragon Butter & Garlic Mashed Potatoes</i>	
Grilled Filet Mignon **	54
<i>Truffle Butter and Potato Gratin.</i>	
Split entrée charge - \$5 **Gluten Free	

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% Gratuity requested on parties of seven or more.