

DINNER

SMALL PLATES

fresh guacamole 16.

served in mortar bowl
with blue corn tortilla chips

crispy tempura vegetables 15.

cauliflower, zucchini, mushroom,
baby green beans, sesame-thai chili aioli

goat cheese bruschetta 15.

garlic crostini, whipped goat cheese,
fig jam, tomato-caper relish

jumbo lump crab cocktail 23.

stone mustard-horseradish aioli,
sun-dried tomato remoulade,
rainbow micro greens

pom hot wings 16.

three sauces; jalapeño bbq, avocado ranch,
blue cheese

tomato-mozzarella 16.

roasted peppers, evoo, basil, balsamic,
grilled baguette

gluten free flat bread 15.

pesto, asiago cheese, mozzarella,
oven-dried tomato, balsamic, EVOO,
crispy prosciutto, fresh basil, parmesan

crispy calamari 17.

pesto aioli, arrabiata, lemon

bang bang shrimp 18.

flash fried shrimp, crisp iceberg,
spicy sweet glaze



DINNER

SOUP

chicken tortilla

cup 6.5

bowl 8.

spicy tomato broth, fresh pulled chicken,
sour cream, cilantro, crisp tortilla

italian wedding

cup 6.5

bowl 8.

tiny meatballs, savory broth, escarole,
orzo pasta, parmesan



SALADS

classic caesar

15.

grape tomatoes, croutons, shredded parmesan,
house dressing

with grilled chicken

17.

with grilled shrimp

22.

asian steak

24.

teriyaki glazed ny steak, napa cabbage,
mesclun greens, carrot, cucumber, radish,
cilantro, wonton crisps, sesame-soy dressing

cobb

18.

chopped lettuce, chicken, bacon, egg,
avocado, blue cheese, black olive, tomato,
house ranch or blue cheese dressing

insalata abbondanza

14.5

mixed greens, diced tomatoes,
sliced vegetables, hot cherry peppers,
garlic croutons, chianti-balsamic dressing

grilled filet mignon and iceberg wedge

28.

petite filet, crisp iceberg, diced bacon, tomato,
red onion, crumbled blue cheese, balsamic glaze

roasted cauliflower gratin

16.

gruyere-parmesan mornay sauce,
white cheddar-panko-herb crust
add crispy bacon

3.

DINNER

SANDWICHES

half pound burger

certified angus beef, mild cheddar cheese,
LTO, buttered brioche bun

18.

achiote-grilled skirt steak sandwich

pepper jack cheese, caramelized onion,
chimichurri sauce, lime-cilantro aioli,
grilled ciabatta bread, latin spiced fries

18.

grilled chicken and avocado club

crisp bacon, tomato, melted swiss,
herb mayo, toasted sourdough

18.

LATIN SPICE

pepper-jack crusted pork chop

center-cut bone-in pork chop,
jalapeno potato cake, grilled vegetables,
chipotle demi-glace

32.

ecuadorian corvina

spanish rice, cumin-roasted baby carrots,
citrus butter sauce, cilantro oil

30.

sizzling fajitas

beef or chicken, sautéed onion, bell pepper,
guacamole, pico de gallo, sour cream,
warm tortillas

25.

chicken enchiladas verdes

corn tortillas, cheddar-jack cheese,
tomatillo sauce, pico de gallo, spanish rice,
braised beans, guacamole, sour cream

23.

latin surf and turf

8 oz. NY steak, 6 oz. lobster tail, spanish rice,
braised beans, smoked chili demi-glace,
chipotle-lime butter sauce

44.



DINNER

ITALIAN CUCINA

tuscan brick chicken

28.

organic chicken breast grilled under a brick,
garlic mashed potatoes, asparagus,
roasted pepper, lemon-mushroom veloute

shrimp fettucine limone

32.

sautéed shrimp, asparagus, fettuccine pasta,
lemon-parmesan cream, asiago toast

chef freddy's meatballs and spaghetti

25.

100 year old family recipe,
spaghetti marinara, asiago toast

chicken penne alla vodka

27.

grilled chicken breast, penne pasta, mushrooms,
roasted peppers, peas, rose-cream vodka sauce,
asiago toast

lasagna della nonna

23.

tomato sauce, ground beef, pork sausage,
ricotta cheese, melted mozzarella, asiago toast

chicken parmigiana

25.

crispy chicken cutlet, marinara sauce,
melted mozzarella, capellini pasta, asiago toast

sausage cavatappi puttanesca

25.

grilled italian sausage, cork-screw pasta,
spicy marinara sauce, olives, capers, parmesan,
asiago toast



DINNER

ALL-AMERICAN

- half rotisserie chicken**

cheddar mashed potatoes, grilled vegetables, mushroom pan-gravy

28.
- hot open-faced turkey platter**

cranberry-cornbread stuffing, broccoli, carrots, mashed potatoes, pan gravy, cranberry sauce

25.
- roast prime rib**

slow roast prime rib of beef, natural au jus, creamy horseradish, fresh baked potato

42.
- homestyle meatloaf**

roast plum tomatoes, mashed potatoes, mushroom gravy

25.
- pan asian salmon**

sesame-soy glaze, stir fried vegetables, crispy noodles, steamed jasmine rice

30.

STEAK HOUSE

- filet mignon 8 oz.**

garlic whipped potatoes, tobacco onions, burgundy demi-glace

48.
- rib eye steak 14 oz.**

garlic whipped potatoes, tobacco onions, burgundy demi-glace

48.
- latin grilled skirt steak**

cilantro rice, braised beans, salsa molcajete, guacamole, corn or flour tortilla

35.



DINNER

CRAVINGS

- | | |
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| my very own apple pie
served warm with vanilla ice cream | 12. |
| chocolate bottom flan
vanilla custard, chocolate sponge cake,
raspberry coulis, vanilla anglaise | 12. |
| tiramisu
lady fingers, biscotti, espresso anglaise | 12. |
| skillet chocolate-chip cookie à la mode
fresh-baked and topped with vanilla ice cream | 12. |
| pineapple-coconut cheese cake
sour cream top, graham cracker bottom,
pineapple relish, vanilla anglaise | 12. |
| häagen-dazs® cones
chocolate, vanilla bean, raspberry sorbet | 10. |



DRINKS

16. each

fantasy lemon drop

grey goose vodka, grand marnier, secret ingredients
best lemon drop in the valley

espresso rumchata martini

belvedere vodka, kahlua, rumchata
and a shot of espresso
dessert in a glass

strawberry mojito

barcardi white rum,
liquid alchemist strawberry, fresh lime juice
omg delicious

jalisco mule

patrón tequila, liquid alchemist ginger,
freshly squeezed lime
this is one mule that is easy to ride

peach margarita

casamigos tequila, liquid alchemist peach,
lime zest
trust me, you are going to love it

pomade

citrus vodka, fresh lemonade and pomegranate juice
wow! now that's a patio pounder

apple old fashion

woodford reserve double oaked,
liquid alchemist apple
you are going to be very surprised