

Dinner Menu

OPTIONAL STARTERS

(Additional Charge)

CHIPOTLE HUMMUS AND GRILLED FLATBREAD

\$8.00 - *Vegan*

CHARCUTERIE PLATE

\$10.00 - *Gluten-Free*

LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

\$12.00

CHILLED JUMBO MEXICAN WHITE PRAWNS WITH SPICY COCKTAIL SAUCE

\$12.00 - *Gluten-Free*

SALAD

MIXED GREENS WITH PARMIGIANO CRISPS

Mixed greens, heirloom cherry tomatoes, parmesan cheese crisps and balsamic vinaigrette, served with fresh baked bread
Vegan

Locally Baked Fresh
Sourdough Rolls and creamery butter.
(*Vegan - Oil & Vinegar option available*)

FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.

ENTRÉE

(Please select one of the following when making your reservation.)

BRAISED BEEF SHORT RIB

Beef short ribs marinated in red wine, aromatic vegetables and herbs, slow braised and topped with a Cabernet reduction and bacon jam. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.
Gluten-Free

PACIFIC RED SNAPPER ROULADE

Roasted local red snapper filet filled with shrimp and scallops over toasted garlic, tomato-tarragon sauce. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.
Gluten-Free

AIRLINE CHICKEN BREAST

Pan seared Airline chicken breast filled with goat cheese, butter-braised leeks and herbs over saffron cream sauce. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.
Gluten-Free

WILD MUSHROOM ARANCINI

Oyster and shitake mushroom risotto rolled in bread crumb and pan fried until golden brown and crispy over tomato-basil blush sauce. Paired with oven roasted seasonal vegetables.
Vegetarian

CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over wild mushroom risotto with toasted garlic, tomato-tarragon sauce.
Vegan, Gluten-Free, Dairy-Free

DESSERT

NEW YORK CHEESECAKE

Velvety cheesecake topped with dark chocolate ganache on chocolate and salted caramel painted plates.

