

CASINO DINNER

APPETIZERS

Soup Du Jour \$7

Lobster Cocktail \$18

Two Bunch Gazpacho- A Special House Recipe \$7 w/Shrimp \$12

Bake Brie and Roasted Garlic- Served with Toasted Baguette Points and
Fresh Seasonal Fruit \$13

Ahi Tuna Tartare- Asian Vinaigrette Seaweed Salad and Ginger \$12

Pan Seared Crab Cakes- Sweet Corn & Pepper Relish with Key-Lime
Sauce \$13

Skillet Seared Sea Scallops- Topped with Walnut Sage Pesto Compote of
Artichoke Hearts, Kalamata Olives & Capers with Yellow Tomato
Coulis \$13.50

Grilled Jumbo Mexican Shrimp- With Prosciutto Ham, Ripe Mango, Micro Greens
& A Blackberry Balsamic Reduction \$13.50

SALADS

Hearts of Romaine Salad- Kalamata Olives, Sundried Tomatoes,
Croutons and Caesar Dressing \$8.50 w/Chicken \$16 w/Salmon \$16

Two Bunch House Salad- Spring Greens, Teardrop Tomatoes,
Carrots & Jicama \$7

Hearts of Hearts- Over California Greens with Tomatoes, Herbed &
Peppered Goat Cheese with Sundried Tomato Dressing \$8.50

ENTRÉE SALADS

Southern Steak Tip Salad- California Greens, Sweet Corn,
Tomatoes & Tortilla Bits with Cilantro, Pecan and Lime Dressing \$18

Asian Chicken Salad- Organic Mixed Greens, Oranges, Peppers and Cashew
Nuts with Carrot Ginger Sambal \$16

Grilled or Blackened Shrimp- Over Crispy Romaine, Grapes, Tomatoes,
Toasted Almonds & Sweet Potato Chips with Citrus Dressing \$18

ENTREES

- Tangy Tequila Lime Shrimp- Or with Tomato Provencale Over
Angel Pasta \$28
- Grilled Scottish Salmon- Served with Tangier Style Cous Cous & A
Mandarin Ginger Citrus Butter Sauce \$25
- Sesame~ Crusted Ahi Tuna- Seared Rare with Wasabi Mashed Potato,
Baby Bok Choy & Shiitake Mushrooms \$27
- New York Sirloin- Pan Seared Peppercorn Crusted with Brandied Green
Peppercorn Cream Sauce \$29
- Natural Black Angus Filet Mignon- Pan Seared in Olive Oil, Served with
Wild Mushroom Ragout \$31
- Herb~ Marinated Grilled Rack of Lamb- With Whole Roasted Garlic &
Potatoes \$30
- Demi Duckling- Roasted Half Duckling with Port Wine Reduction Hoisin Sauce
With Brown & Wild Rice \$29
- Pan Seared Chicken Breast- With a Portabella Mushroom & Spinach
Duxelle with Fontina Cheese & A Port Wine Chive Cream \$26
- Banana Leaf Wrapped BarraMuda- Baked & Served with Coconut Sultana
Basmati Rice Yellow Mild Curry Finish with Sweet Potato Hay \$26

HEALTH & WELLNESS

We are Committed to Bringing You Only the Freshest Products- Naturally~
Grown Vegetables, Finest Beef & Game Meats, Market Fresh Seafood & Free
Range Poultry

Simply Grilled Menu: All Served with Steamed Vegetables

Free Range Chicken Breast 8oz. \$25

Natural Hormone Free Black Angus Filet Mignon 6oz. \$31

Fresh Fish of the Day \$26

Large Sea Scallops \$27

Jumbo Prawns \$27

Please be Aware of a \$5.00 Split Fee Upon Ordering
It Would be Our Pleasure to Substitute Items but a Surcharge May Occur