



Appetizers

All Appetizers priced per one dozen pieces

- Fresh oysters on the ¹/₂ shell with a champagne-horseradish mignonette \$22
- Salmon tartar tossed in ponzu on won ton chips topped with avocado \$22
- Grilled scallop "lollipop" with saffron aioli \$26
- Poached lobster medallions on grilled brioche \$30
- Seared tuna & eggplant ragout on toasted pita \$26
- Belgian endive with rock shrimp ceviche \$24
- Mashed potato pancakes w/ American caviar & crème fraiche \$22
- "Fish & chips" waffle cut potato with smoked salmon & chives \$24
- Grilled shrimp spring rolls in rice paper with daikon sprout served with ponzu sauce \$28
- Roasted oysters with smoked bacon, arugula & parmesan \$18
- Smoked chicken & brie quesadillas served with avocado-corn salsa \$18
- Grilled gulf prawns with gazpacho relish \$28
- Grav lax finger sandwiches topped with watercress & lemon aioli \$24
- Blackened flat iron steak on country bread with chipotle aioli & arugula \$22
- Memphis style baby back ribs served with house made barbecue sauce \$24
- Duck & goat cheese flautas served with guajillo chile sauce \$24
- Grilled chicken andouille sausage, gulf prawn, & mustard greens kabob \$28
- Grilled exotic mushrooms, caramelized onion & gorgonzola bruschetta \$18
- Mini rock crab cakes topped with chipotle aioli \$20
- Chilled mussels with apple smoked bacon/corn relish \$18
- Zuni frybread topped with sage pesto, pepper jack cheese & corn salsa \$14
- Ahi tuna tartar on won ton chip with sesame & cucumber \$28
- Braised baby artichokes stuffed with tomato and olive relish \$18