

CASINO DINNER

APPETIZERS

Soup du Jour \$6

Two Bunch Gazpacho \$7 w/Shrimp
\$13

Sweet Chili Glazed Shrimp- with
Coconut Rice and Sweet Potato
Hay \$14

Trio Cheese Griddle Polenta Cake-
With Oven Roasted Vegetables and
Fresh Herb Oil \$10

Ahi Tuna Tartare- Asian Vinaigrette
Seaweed Salad and Ginger \$14.50

Pan Seared Crab Cakes- Sweet
Corn & Pepper Relish with Key-Lime
Sauce \$14

Lobster Nuggets Over a Mango and
Celeriac Salad- With Micro Green &
a Coconut Lime Dressing \$17

Duo Tomato- With Buffalo
Mozzarella & Basil with Balsamic
Syrup \$9.50

Bake Brie and Roast Garlic- Whole Roasted Garlic Clove, Crostinis & Fresh
Seasonal Fruit \$13.95

SALADS

Hearts of Hearts- Over Organic California Greens with Artichoke and Palm
Hearts duo Tomatoes Peppered Goat Cheese with Sun-dried Tomato Dressing
\$9.50

Two Bunch House Salad- Mixed Baby Greens, Carrots, Jicama, Red & Yellow
Teardrop Tomatoes \$8.50

Hearts of Romaine- With Kalamata Olives, Sundried Tomato, Croutons & Caesar
Dressing \$9

Tossed Organic Greens- With Kalamata Olives Grape Tomatoes Prosciutto Ham
and Feta Cheese Toasted Almonds & Honey Balsamic Dressing \$9.50

Belgian Endive Radicchio Spinach Salad- With Poached Pears Blueberries
Gorgonzola Cheese and Toasted Pine Nuts \$9

ENTRÉE SALADS

Southern Steak Tip Salad- California Greens, Sweet Corn, Tomatoes &
Tortilla Bits with Cilantro, Pecan & Lime Dressing \$19.50

Asian Chicken Salad- Organic Mixed Greens, Oranges, Peppers & Cashew Nuts
with Sesame Ginger dressing \$17.50

Grilled or Blackened Shrimp- Over Crispy Romaine, Grapes, Tomatoes,
Toasted Almonds & Sweet Potato Chips with Citrus Dressing \$19

ENTREES

Penne Puttanesca Style Pasta- With Sautéed Shrimp Spicy Olive Oil Capers Olives Tomato and Anchovies Topped with a Golden Crust **\$29**

Capellini Pasta- With Fresh Tomato Garlic and Basil in Extra Virgin Olive Oil with Goat Cheese Nuggets **\$19**

Oven Baked Papillote of Salmon- With Lemon Grass and Vegetables a Saffron Pilaff and a Tomato Fennel Broth **\$27**

Roast Herb Marinated ½ Rack of Lamb- With Whole Roasted Garlic & Potatoes **\$30**

Grilled Flat Iron Steak- With Brandy Peppercorn Cream & Potatoes and Leek Croquettes **\$26**

Pan Seared Supreme of Chicken Served with a Port Wine Morel & Sage Cream Sauce **\$26**

Natural Black Angus Filet Mignon- Pan Seared in Olive Oil Served with Tomato Mushroom Sauce Finished with Tarragon **\$32**

Banana Leaf Wrapped Barramundi- Baked and Served with Basmati Pineapple Rice and a Mild Yellow Curry Topped with Sweet Potato Hay **\$27**

Sesame~Crusted Ahi Tuna- Seared Rare with Wasabi Mashed Potato, Baby Bok Choy Shiitake Mushrooms and chardonnay cream **\$27.50**

Oven Roasted ½ Duckling- With Brown & Wild Rice Served with a Citrus Butter Sauce & Port Wine Reduction **\$29.50**

HEALTH & WELLNESS

We are Committed to Bringing You Only the Freshest Products, Game Meats, Freshest Finest Seafood and Free~ Range Poultry

Simply Grilled Menu: All Served with Steamed Vegetables and rice

- Free Range Chicken Breast 8oz. **\$26.50**
- Natural Hormone Free Black Angus Filet Mignon 6oz. **\$32**
 - Jumbo Prawns **\$28**
 - Large Sea Scallops **\$28**
 - Chef's Selection of Fresh Fish **\$22**

Please be Aware of the \$5.00 split fee upon ordering. It would be our pleasure to substitute items but a surcharge may occur and there may be an additional fee on extra bread orders due to situations not in our control.

