

OUR DINNER MENU

APPETIZERS

Our own classic navajo crab of sautéed jumbo lump crab in a cilantro butter served over a crispy native American fry bread ... \$10.95

Tempura battered shrimp, pacific skate wing and cremini mushrooms tossed in a spicy remoulade. \$10.95

Slow-cooked guava glazed deboned ribs over sticky rice porridge with a tropical coconut milk jus ... \$9.95

Alaskan king crab benedict with poached egg, crushed bacon and a lemon hollandaise sauce ... 9.95

SOUPS

Cream of Crab and *soup du jour*, priced daily.

SALADS

Parmesan Peppercorn, Ranch, Italian or Raspberry Vinaigrette

house salad of mixed lettuces
tomatoes, carrots, cucumbers and onions with your choice of dressing ... \$6.25

our signature salad
of organic mixed lettuces, apples, golden raisins, feta cheese, and roasted walnuts ... \$6.95

Grilled hearts of romaine lettuce lightly brushed with olive oil, drizzled with our chef's homemade Caesar dressing and served with a parmesan tuile and fresh croutons. \$7.95

ENTRÉES

Honey-dijon Marinated Grilled Lamb Chops

over wild rice risotto and summer baby vegetables, finished with a lamb demi-glace ... \$28.95

Oven-roasted Chilean Sea Bass topped with a delicate au poivre butter, lobster mashed potatoes, sautéed spinach and crispy salsify. \$25.95

Spanish-style Arrabiata Fettuccine

with chorizo, cipollini onions & cremini mushrooms, topped with sliced boneless breast of chicken and arbequiña olive tapenade with shaved manchego cheese ... \$19.95

Grilled Filet Mignon

topped with a corn béarnaise, served with rail road potatoes, asparagus and olive-oil poached tomatoes ... \$26.95

Espresso-Crusted Long Island Duck Breast

with cinnamon seared foie gras, sautéed polenta and braised fennel & onions, drizzled with a blackberry coulis ... \$25.95

Seared new bedford diver scallops wrapped with prosciutto, served with saffron rice, onion brûlée and a fall vegetable mélange, finished with a pomegranate jus. \$23.95

Hawaiian deep water ridgeback swordfish "oscar" and sweet corn béarnaise, served with olive oil poached tomatoes and asparagus risotto . . . \$28.95

THE CLASSICS

Broiled jumbo lump crab cakes served with sautéed green beans, grilled polenta and corn salsa. \$28.95

casey's delmonico steak

butchered on premise from Choice prime rib of beef, served au jus with buttermilk mashed potatoes and vegetable d'jour -- enjoy it grilled, seared or blackened ... \$21.95

to note

Each item is handcrafted — please don't rush the artists. Our culinary staff employ a wide variety of ingredients: it's not reasonable to list them all. If you have a food allergy, please alert us to it.

A customary 18% gratuity will be added to all parties of 6 guests or more, regardless of seating configuration