



Dinner 5pm-9pm

Seafood

PAN SEARED SALMON* 29

Heirloom Tomato Relish, Coconut Quinoa Pilaf, Daily Vegetables, Lemon Beurre Blanc

OVEN ROASTED SEA BASS* 31

Sautéed Vegetables, Roasted Corn Coulis, Cilantro Oil

MANGO CHILI GLAZED SHRIMP 28

Toasted Almond Rice, Daily Vegetables, Mango Pico

Chicken

BARBECUE RUBBED ROASTED CHICKEN 22

Peach BBQ Glaze, Bacon Fingerling Potatoes, Daily Vegetables

Meats

PRIME NEW YORK STRIP* 34

Roasted Fingerling Potatoes, Roasted Tomato Shallot Demi, Daily Vegetables

BISTRO TENDER OF BEEF* 26

Mashed Potatoes, Roasted Garlic Demi, Daily Vegetables

REDS MEATLOAF 21

Bacon Wrapped, Garlic Demi, Mashed Potatoes, Bacon Brussel Sprouts

Vegetarian

PUMPKIN MASCARPONE RAVIOLIS 19

Roasted Yellow Pepper Sauce, Daily Vegetables

GINGER QUINOA BOWL 18

Sesame Seared Ahi 10 Vegetables Tossed in Coconut Soy Ginger Sauce, Cilantro Citrus Quinoa

Additions

Grilled Chicken Breast 6 Sautéed Shrimp 7 Seared Salmon 8*

PASTA PRIMAVERA 19

Daily Medley of Julienned Vegetables, Roasted Tomatoes,
Olive Oil and Garlic Tossed with Linguine

Shawn Murphy ~ Executive Chef

*These items may be raw or undercooked or may contain raw ingredients. Consuming undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.