



Summer Menu
Features

Cocktails

BLONDE BOMBSHELL

PAPAS PILLAR BLONDE RUM, RON ZA,
MACADAMIA NUT & BANANA LIQUEURS,
LIME, TIKI BITTERS \$14

SOME CALL ME TIM

HANGAR ONE CITRON VODKA, ST.
GERMAIN, LEMON, LAVENDER BITTERS \$14

PETERSON'S MARGARITA

DON JULIO SILVER TEQUILA, COINTREAU,
LIME, ORANGE, AGAVE NECTAR \$14

Chef Entrees

LAMB LOIN CHOPS

VIKING FARMS™ LAMB, VEGETABLE RATATOUILLE,
ORANGE- TARRAGON MUSTARD, BALSAMIC GLAZE \$32

SMOKED SHORT RIB

FISHER FARMS™ BEEF SHORT RIB, ROASTED RANCH
POTATO WEDGES, SMOKED COLESLAW, HOUSE BBQ \$32

CHARRED KING CRAB LEGS

ALASKAN CRAB, SAUTÉED SPINACH, CORN & FINGERLING
POTATOES, HERBED BEURRE BLANC \$80

LOBSTER BUCATINI

NICOLE-TAYLOR'S™ FRESH BUCATINI PASTA, SAUTÉED
LOBSTER, SUN-DRIED TOMATO, CARAMELIZED ONION,
TOMATO PARMESAN CREAM \$34

SEARED DUCK BREAST

MAPLE LEAF FARMS™ DUCK, CHIPOTLE & SWEET
POTATO GRITS, SAUTÉED BROCCOLINI,
ORANGE-HONEY GLAZE \$34



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