

## **SALADS**

### **ABETONE CAESAR**

THE CELEBRATED EXPECTATION TOSSED TABLESIDE (TWO ORDER MINIMUM)

### **FIELD GREENS**

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS,  
CRISP VEGETABLES, CONCENTRATED GARDEN VINAIGRETTE

### **SUMMER WEDGE**

PETITE ICEBERG, TOMATO, BLUE CHEESE CRUMBLES, SWEET CORN, AVOCADO,  
CHOPPED EGG, CANDIED BACON & BALSAMIC RANCH DRESSING

## **CLUB PLATES**

### **BAKED OYSTERS POBLANO**

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

### **SCALLOPS PARMESAN**

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

### **HAMACHI BOMBS**

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO,  
AVOCADO MAYO

### **STEAK TARTARE**

TRADITIONALLY SEASONED, SUNNY UP FARM EGG, YOUNG GREENS, GRILLED  
FOCACCIA

### **DRUNKEN KOBE TATAKI**

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER,  
SESAME, WONTON 50

### **TUNA & CRISPY RICE**

CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

**PLEASE ASK YOUR SERVER ABOUT  
PARTIES AND CATERED EVENTS.**

## OCEAN BAR

### CHILLED OYSTERS

EAST & WEST COAST (EA)

KING CRAB LEGS (1/2 LB)

SHRIMP COCKTAIL (6OZ)

LITTLE NECK CLAMS (EA)

CHILLED LOBSTER (1/2 LB)

## *Shellfish Plateaus (For Two)*

### GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP, 4 CLAMS,  
2 PC. KING CRAB

### COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,  
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB

CLASSIC COCKTAIL

PICO DE GALLO

MUSTARD AIOLI

SALSA ROSADA

PINEAPPLE MIGNONETTE

## ENTRÉES

### HALIBUT BANGKOK

YELLOW COCONUT CURRY, RED CHILI, STEAMED JASMINE RICE

### BARBECUED CHILEAN SEA BASS

FRESH CORN TORTILLAS, ALMOND CREAMED LEEKS, PASILLA PESTO

### ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKES, SCAMPI SAUCE

### IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLI, ROASTED GARLIC BUTTER

### PEPPERCORN SEARED FILET OF BLACK ANGUS

SPICY CAULIFLOWER RICE, ROASTED CORN, CHARRED TOMATO, GARLIC BACON  
GLACE, SMOKED CHILI BUTTER

### TOMATO CRUSTED COLORADO LAMB

SEARED POLENTA, PISTACHIO PESTO, PISTO, BALSAMIC MINT SAUCE, BLACK  
GARLIC ROASTED CAULIFLOWER

### GRILLED FREE-RANGE CHICKEN BREAST

GREEN CHILE POLENTA, CACTUS LEAF RELISH, CHIPOTLE GLACE

## SIDES 15

GARLIC WILTED SPINACH

BUTTERED ASPARAGUS

BRUSSELS SPROUTS

HAND-CUT FRIES

ONION RINGS

WHIPPED POTATOES

GARLIC CHEESE BREAD

CRISPY ROASTED BROCCOLI

**EXECUTIVE CHEF MILES ANGELO**