

Congratulations

Eat, Drink & Be Merry

2023

Champagne
by glass

Red Wine
by glass

Special Cocktail

Starters, Soups & Small Salads

FOCACCIA BREAD

A basket of fresh focaccia served with our marinara sauce & olive oil for dipping5

FISH TACOS

Cumin-seared mahi mahi, chipotle slaw, tomatoes, cilantro, flour tortillas25

HUMMUS & NAAN

Feta cheese, Kalamata olives, English cucumbers, extra virgin olive oil16

SPINACH & ARTICHOKE DIP

Salsa, sour cream, corn chips17

SHRIMP COCKTAIL

Jumbo shrimp & our signature wasabi cocktail sauce23

SEARED RARE TUNA

Yellowfin tuna, Asian slaw, seaweed salad, sriracha, Chinoy sauce18 | 32

MALIBU CRAB CAKES

With chipotle crema, wasabi cocktail sauce, lemon remoulade25

CAESAR SALAD

Hearts of romaine, shaved pecorino romano, croutons, Caesar9

STEAK HOUSE WEDGE

Iceberg lettuce, bacon, tomatoes, green onions, blue cheese crumbles, blue cheese dressing, drizzle of French dressing12

GARDEN SALAD

Mixed Greens, grape tomatoes, yellow peppers, cucumbers, carrots, red onions, croutons and choice of dressing9

SOUP

Crab Bisque7 | 10

Entrée Salads

BLACKENED CHICKEN SALAD

Mixed greens, blackened chicken, avocado, blue cheese, cheddar, tortilla chips, green onion, grape tomatoes & herbed ranch28

AHI CHINOY CHOP SALAD

Chopped romaine, chicken, napa cabbage, daikon, carrots, green onions, edamame, crispy wontons and Chinoy dressing28

CRISPY CHICKEN SALAD

Mixed greens, crispy chicken, Fuji apples, dried cranberries, spiced walnuts, feta cheese and maple Dijon dressing28

GRADUATION SPECIALS

SURF & TURF

8oz filet mignon and pan seared sea scallops served with mashed potatoes and broccoliMP

SLOW ROASTED BEEF PRIME RIB

Artfully seasoned & slow roasted to delicious perfection. Served with garlic mashed potatoes, wood-fired vegetables, horseradish sauce, & au jus.

Queen Cut (8oz)35
King Cut (12oz)42

FRESH CATCH

Our chef's latest creation, always something fresh and new...ask your server about today's offeringMP

Steaks & House Specialties

FILET MIGNON

8oz barrel-cut filet mignon, garlic mashed potatoes and one side choiceMP

HAWAIIAN RIBEYE

12oz hand-cut, marinated Angus ribeye, fire roasted pineapple, garlic mashed potatoes and one side choice, maitre, d'butterMP

RIBEYE

12 oz hand-cut Angus ribeye, garlic mashed potatoes and one side choiceMP

NEW YORK STRIP

14oz hand-cut NY strip, garlic mashed potatoes and one side choiceMP

STEAK CHIMICHURRI

14oz hand-cut NY strip with chimichurri, garlic mashed potatoes and one side choiceMP

STEAK ENHANCEMENTS \$6

Peppercorn-Cognac Sauce • Cajun Chipolte Butter
Seasonal Wild Mushrooms
Maytag Blue Cheese Crumbles

Chicken, Fish & Pasta

ALPINE CHICKEN

Grilled chicken, seasoned wild mushrooms, Swiss cheese, garlic mashed potatoes, wood-fired vegetables28

CARAMELIZED SALMON

Honey-Dijon glaze, chinoy vinaigrette, crispy leeks, broccoli33

BLACKENED RARE TUNA

Rare yellowfin tuna, wasabi mashed potatoes, green onion soubise, wasabi, pickled ginger37

PAN SEARED SEA SCALLOPS

Fresh sea scallops with maitre, d'butter, served with Chef's rice and one side choice38

PENNE ALLA VODKA W/ SPICY SAUSAGE

Spicy vodka cream sauce, roma tomatoes, red onions, tri-color peppers, Romano28

GARLIC CREAM LINGUINE

Shrimp and scallops tossed in a rich garlic cream sauce with parmesan & parsley42

LIME CHICKEN FETTUCCINE

Tequila lime cream, sauce with chicken, spinach fettuccine, tri-color peppers, red onions, cilantro, lime28

Beverages

Barritts Ginger Beer4
Boylan Ginger Ale4

San Pellegrino Sparkling Water
500 ml4
1L6

Coca-Cola soft drinks, Iced Tea3

 We proudly serve complementary eco-friendly Vero Water (Still & Sparkling)

 STAFF FAVORITE  GLUTEN-FREE  GLUTEN-FREE WITH MODIFICATIONS  VEGAN  VEGETARIAN

We reserve the right to add 20% gratuity to parties of eight or more.

We apologize but we cannot accommodate separate checks for parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergy or dietary restrictions.

Due to staffing shortages, we politely decline modifications and substitutions to menu items.