

# Starters, Soups & Small Salads

## FOCACCIA BREAD

A basket of fresh focaccia served with our marinara sauce & olive oil for dipping .....3

## FISH TACOS

Cumin-seared mahi mahi, chipotle slaw, tomatoes, cilantro, flour tortillas .....20

## HUMMUS & NAAN

Feta cheese, Kalamata olives, English cucumbers, extra virgin olive oil .....11

## SPINACH & ARTICHOKE DIP

Salsa, sour cream, corn chips .....12

## SHRIMP COCKTAIL

Jumbo shrimp & our signature wasabi cocktail sauce .....16

## SWEET POTATO FRIES

With spicy mayo .....9

## SEARED RARE TUNA

Yellowfin tuna, Asian slaw, seaweed salad, Sriracha, Chinoy sauce .....14 | 28

## MALIBU CRAB CAKES

With chipotle crema, wasabi cocktail sauce, lemon remoulade .....21

## CHOP SALAD

Romaine, yellow peppers, cucumbers, tomato pesto, chickpeas, green onions, mozzarella, provolone, fontina, parmesan & citrus-herb vinaigrette .....8  
With a crab cake .....19

## CAESAR SALAD

Hearts of romaine, shaved pecorino romano, croutons, Caesar Dressing .....8  
With blackened chicken .....16

## STEAK HOUSE WEDGE

Iceberg lettuce, bacon, tomatoes, green onions, blue cheese crumbles, blue cheese dressing, French dressing .....11  
With filet medallions .....25

## GARDEN SALAD

Mixed Greens, grape tomatoes, yellow peppers, cucumbers, carrots, red onions, croutons & choice of dressing .....8

## SOUPS

Seasonal Soup .....5 | 7  
Crab Bisque .....6 | 9

# Entrée Salads

## BLACKENED CHICKEN SALAD

Avocado, blue cheese, cheddar, tortilla chips, & herbed ranch .....16  
Blackened Shrimp Salad .....22

## BBQ CHICKEN SALAD

Mixed greens, BBQ chicken, roasted corn, black beans, tomatoes, red onions, cilantro, smoked Gouda, cheddar, tortilla chips & herbed ranch .....16  
BBQ Salmon Salad .....22

## MEDITERRANEAN CHICKEN SALAD

Mixed greens, BBQ chicken, tomatoes, cucumbers, yellow feta cheese & balsamic vinaigrette .....16  
Mediterranean Salmon salad .....22

## CRISPY CHICKEN SALAD

Mixed greens, crispy chicken, Fuji apples, dried cranberries, spiced walnuts, feta cheese & maple Dijon dressing .....16  
Grilled Salmon Salad .....22

## CHINOY CHOP SALAD

Chopped romaine, chicken, napa cabbage, daikon, carrots, green onions, edamame, crispy wontons & Chinoy dressing .....16  
Chinoy Ahi Salad .....22

### House Salad Dressings

Ranch, Blue Cheese, French, Citrus-Herb Vinaigrette, Balsamic Vinaigrette, Poppyseed, Maple, Dijon & Chinoy.

# Steaks & House Specialties

## HAWAIIAN RIBEYE

12oz hand-cut, marinated Angus ribeye, fire roasted pineapple, garlic mashed potatoes & one side choice .....MP

## RIBEYE

12 oz hand-cut Angus ribeye, garlic mashed potatoes & one side choice .....MP  
Cajun Ribeye with cajun spices & maître d'butrer .....+3

## FILET MIGNON

8oz barrel-cut filet mignon, garlic mashed potatoes, maître d'butrer & one side choice .....MP  
With peppercorn-cognac sauce .....+5

## NEW YORK STRIP

14oz hand-cut NY strip, garlic mashed potatoes, maître d'butrer and one side choice .....MP  
With sautéed seasoned wild mushrooms .....+5

## STEAK CHIMICHURRI

14oz hand-cut NY strip with chimichurri, garlic mashed potatoes & one side choice .....33

## MALIBU PORK CHOPS

Two-marinated, bone-in chops, garlic mashed potatoes, wood-fired vegetables & sweet soy glaze .....29

## PAN SEARED FILET MEDALLIONS

With garlic mashed potatoes & broccoli .....29

## STEAK & FRIES

10oz hand-cut NY strip, hand-cut fries and maître d'butrer .....31

## STEAK & SHRIMP

10oz hand-cut NY strip, sautéed shrimp, garlic mashed potatoes, green beans, & maître d'butrer .....36

## YELLOW COCONUT CURRY

Rich yellow curry sauce with wild mushrooms, zucchini, squash, broccoli, bell peppers, carrots, onions & rice .....17  
With chicken .....21  
With shrimp .....24  
with grilled salmon .....26

# Chicken, Fish & Pasta

## ALPINE CHICKEN

Seasoned wild mushrooms, Swiss cheese, garlic mashed potatoes, wood-fired vegetables .....22

## TERIYAKI CHICKEN

Marinated chicken breast, Chef's rice, steamed broccoli & fire roasted pineapple topped with sweet soy glaze .....19

## SPINACH & ARTICHOKE CHICKEN

Grilled chicken breast, creamy spinach & artichokes, melted provolone, Chef's rice, steamed broccoli .....22

## WOOD FIRED AMISH HALF CHICKEN

With mashed potatoes & wood-fired vegetables .....22

## BBQ CHICKEN

Grilled chicken breast, garlic mashed potatoes, steamed broccoli & our signature hickory BBQ sauce .....19

## CARAMELIZED SALMON

Honey-Dijon glaze, chinoy vinaigrette, crispy leeks, broccoli .....27

## CAJUN SALMON

Cajun chips, chipotle butter, southwestern slaw .....27

## SALMON OSCAR

Grilled Atlantic salmon, lump crab, garlic mashed potatoes, asparagus & hollandaise .....34

## PAN SEARED MAHI MAHI

With creamy pesto capellini, sautéed baby heirloom tomatoes & sun-dried tomato butter .....28

## BLACKENED RARE TUNA

Rare yellowfin tuna, wasabi mashed potatoes, green onion soubise, wasabi, pickled ginger .....34

## PAN SEARED SEA SCALLOPS

Four Fresh sea scallops with maître d'butrer, served with Chef's rice & one side choice .....36

## LIME CHICKEN FETTUCCINE

Tequila lime cream, sauce with chicken, spinach fettuccine, tri-color peppers, red onions, cilantro, lime .....20

## PENNE ALLA VODKA

Spicy vodka cream sauce, roma tomatoes, red onions, tri-color peppers, Romano .....17  
With grilled chicken or spicy sausage .....21  
With shrimp & scallops .....41

## GARLIC CREAM LINGUINE

Rich garlic cream sauce with parmesan & parsley .....16  
With grilled chicken .....20  
With shrimp & scallops .....41

## THAI LINGUINE

Spicy peanut ginger sauce with bean sprouts, carrots, green onions, garlic, roasted peanuts & cilantro .....17  
With grilled chicken .....21  
With shrimp & scallops .....41

## BROCCOLI & SUN-DRIED TOMATO PENNE

Tossed lightly with olive oil & browned garlic, finished with parmesan & thyme .....17  
With grilled chicken .....21  
With shrimp & scallops .....41

# Wood-Fired Pizza

*We make our pizzas with a blend of smoked mozzarella, smoked provolone & fontina cheeses.*

## FOUR CHEESE

Classic tomato-herb sauce, mozzarella, provolone, fontina & parmesan .....14

## MARGHERITA

Roasted garlic, olive oil, fresh mozzarella, tomato pesto .....15

## S.M.P.

Tomato sauce, three-cheese blend, Italian sausage, wild mushrooms, Ezzo pepperoni .....17

## ARUGULA BLT

Roasted garlic, olive oil, three cheese blend, bacon, tomato pesto .....18

## WILD MUSHROOM

Roasted garlic, olive oil & cheese, shiitake, portabella & cremini mushrooms .....18

## WOLFGANG'S SPICY CHICKEN

Olive oil & cheese, spicy grilled chicken, shiitake mushrooms, roasted red peppers, Roma tomatoes, Jalapeño & cilantro .....18

# Burgers & Sandwiches

*Served with lettuce, tomato, pickle & choice of one side*

## MALIBU CHEESEBURGER

Half pound burger, topped with American, provolone, Swiss, cheddar, or pepper jack .....17  
Double Cheeseburger .....23

## HICKORY BBQ BURGER

With bacon, caramelized onions, cheddar, & our own hickory BBQ sauce .....20

## HICKORY BBQ CHICKEN SANDWICH

With bacon, caramelized onions, cheddar, & our own hickory BBQ sauce .....17

## ALPINE CHICKEN SANDWICH

Grilled chicken, seasoned wild mushrooms, Swiss cheese, side of mustard-mayo .....17

## SHAVED PRIME RIB SANDWICH

Shaved prime rib, roasted red peppers, red onions, mushrooms, provolone, au jus & creamy horseradish sauce .....19

## SOUTHWEST BLACK BEAN BURGER

Made from scratch. Served on a bun with pepper jack cheese, salsa, avocado .....15

## Sides

Garlic Mashed Potatoes .....6  
Mac & Cheese .....6  
Sweet Potato Fries .....6  
Sautéed Spinach .....6  
Steamed Broccoli .....6  
Asparagus .....6  
Green Beans .....6  
Wood-Fired Vegetables .....6  
Chef's Rice .....6  
French Fries .....6

## Salad Additions

Chilled Grilled Chicken .....4  
Warm Grilled Chicken .....6  
Blackened Chicken .....8  
Crab Cake .....11  
Grilled Salmon .....9  
Filet Medallions .....14  
Crispy Chicken .....6  
Spicy Shrimp .....10  
Saku Tuna .....12

## Beverages

Barritts Ginger Beer .....4  
Ginger Ale .....4  
San Pellegrino Sparkling Water  
500 ml/ 1L .....4/6  
Coca-Cola soft drinks, Iced Tea .....3



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

- ★ STAFF FAVORITE
- GF GLUTEN-FREE
- GF GLUTEN-FREE WITH MODIFICATIONS
- V VEGAN
- V 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 & substitutions to menu items