

Appetizers

Grilled Shrimp Cocktail	14.95
Charbroiled Colossal shrimp accompanied with horseradish cocktail sauce.	
*Falafel	9.95
Fritters of ground chick peas and delicate herbs, served with tehini.	
*Humus	9.95
Blended combination of chick peas, garlic and tehini.	
Humus with Meat	11.95
With diced lamb, a house specialty.	
Shrimp Scampi	14.95
Colossal shrimp sauteed in a white wine, garlic and butter sauce.	
<i>New</i> Coconut Shrimp	14.95
Shrimp battered, rolled in coconut and perfectly fried.	
Carpaccio Crostini	11.95
Paper thin slices of NY steak (raw) accompanied by capers, scallions, parmesan cheese and hard boiled egg. Served on a crostini.	
Dolmades	9.95
Seasoned ground lamb and beef, rice and herbs, wrapped in tender grape leaves, with a light lemon sauce.	
<i>New</i> Cajun Chicken Strips	9.95
Chicken strips breaded in a spicy Cajun batter, fried, and served with a spicy curry sauce.	
Crab Cakes	15.95
Dungeness crab cakes served on a bed of greens with Dijon aioli.	
*Sampler Plate	13.95
A selection of our Mediterranean appetizers.	
Seared Foie Gras	21.95
Seared Foie Gras served with currant demi-glace & fresh berries on a toasted baguette.	
<i>New</i> Potato Skins	9.95
Potato skins, served with bacon, green onion, cheese, and sour cream horseradish sauce.	
Fried Calamari	13.95
Served with the perfect sauce.	
Scallops Wrapped in Bacon	14.95
Jumbo scallops wrapped in apple wood smoked bacon topped with spicy Thai aioli and roasted to perfection.	
Seared Ahi Tuna	16.95
Fresh Sushi grade Ahi tuna, rolled in sesame seeds, seared rare, served with wasabi sauce.	
*Garlic & Brie En Crute	14.95
Brie baked in a warm filo dough crust, served with fresh roasted garlic and our homemade French Baguette.	
Bacon Wrapped Shrimp	15.95
Colossal shrimp wrapped in apple wood smoked bacon. Served with spicy Thai aioli.	
Fire Roasted Artichoke	12.95
Artichoke, fire roasted and served with spicy Thai aioli.	
*Bruschetta	10.95
Our homemade olive and rosemary sourdough, grilled and topped with roasted pepper pico de gallo and fresh Mozzarella.	
Oriental Ahi Tartare	13.95
Sushi grade Ahi tuna chopped with green onions, cilantro and garlic, tossed with sesame oil and fresh lime juice, served with wonton chips.	
Salmon Sashimi Spring Rolls	10.95
Salmon sashimi rolled spring rolls served with Asian slaw and wasabi dipping sauce.	
Wonton Wrapped Spicy Shrimp	14.95
Spicy seasoned jumbo shrimp wrapped in wonton skins, deep fried and served with our wasabi cream sauce.	
Quarter Burgers	13.95
Black Angus USDA Choice beef quarter burgers charbroiled to order, and served with blue cheese, onion, tomato, lettuce and aioli. Served with our famous homemade french fries and house salad.	
Garlic & Cheese Croustini	6.95
Our fresh homemade artisan baguette, topped with garlic, chopped onions, a blend of gourmet cheeses, and aioli. Toasted to perfection.	
<i>New</i> Gourmet French Fries Cone	6.95
Our homemade French fries, served with ketchup, spicy aioli, and brandy peppercorn sauce for dipping.	
<i>New</i> Ashley's Basket of Potato Chips	6.95
Homemade thin sliced potato chips, served with a blue cheese dipping sauce.	