

## APPETIZERS

<b>ANCHO GLAZED QUAIL</b> .....	<b>\$12.00</b>
Garlic Cheese Biscuit and Garlic Cream Sauce	
<b>CRAB CAKES</b> .....	<b>\$13.00</b>
Mango Chutney Sauce	
<b>GOAT CHEESE &amp; BLACK BEAN QUESADILLA</b> .....	<b>\$8.00</b>
Avocado and Pico de Gallo	
<b>COCONUT AND SHRIMP MARTINI</b> .....	<b>\$13.00</b>
Ceviche with a South Pacific Flair	
<b>LETTUCE WRAPS</b> .....	<b>\$14.00</b>
Asian Style Chicken, Carrots, Fried Noodles and Sweet Chili Sauce	

## SALADS

<b>SPINACH SALAD</b> .....	<b>\$6.00</b>
<b>CAESAR SALAD</b> .....	<b>\$5.00</b>
<b>HOUSE SALAD</b> .....	<b>\$5.00</b>
<b>MICRO GREEN SALAD</b> .....	<b>\$6.00</b>
<b>CHIMI-CHURRI SALAD</b> .....	<b>\$13.00</b>

## ENTRÉES

<b>CENTER CUT PORK CHOP</b> .....	<b>\$22.00</b>
Sweet Potato Puree and Balsamic Cabbage	
<b>GRILLED SALMON</b> .....	<b>\$22.00</b>
Saffron Risotto and Asparagus	
<b>SESAME CRUSTED AHI TUNA</b> .....	<b>\$21.00</b>
Wasabi Mashed Potatoes and Stir Fry Vegetables	
<b>TENDERLOIN OF BEEF</b> .....	<b>\$26.00</b>
Scalloped Potatoes and Asparagus	
<b>ANCHO GLAZED CHICKEN</b> .....	<b>\$21.00</b>
Mashed Potatoes and Mushroom Cream Sauce	
<b>BLACKENED RED FISH</b> .....	<b>\$22.00</b>
Ham and Cheese Grits and Tobacco Onions, Garlic Cream Sauce	
<b>FLAT IRON STEAK</b> .....	<b>\$19.00</b>
Mashed Potatoes and Sautéed Mushrooms	
<b>ANGEL HAIR PASTA</b> .....	<b>\$21.00</b>
Crab Meat and Tomato, Basil Oil	
<b>FETTUCCHINE ALFREDO WITH SHRIMP</b> .....	<b>\$22.00</b>
<b>WITH CHICKEN</b> .....	<b>\$19.00</b>
<b>GRILLED SHRIMP</b> .....	<b>\$21.00</b>
Mediterranean Cous-Cous and Hummus, Cucumber Relish	