

## *Beginnings*

### Grilled Jalapeno Bombers 8.99

> Grilled fresh jalapenos, stuffed with chorizo, pepper jack ,onions and habañero flakes. Served on our roasted salsa and drizzled with lime crema

### All Quacked Up 8.99

> Three tender and crispy duck wing drumettes, served with our bangin' blackberry BBQ sauce. Truly different and delicious

## *Entrées*

### Seafood Medley 24.99

> Choose 3 items and build your own entree. Choose from a grilled grouper fillet, pan seared salmon, (2)shrimp Alyx or (1) Urban Grille shrimp skewer. Served with a house salad and sides of the day

### Shrimp Alyx Entree 22.99

> Seven of our signature jumbo shrimp coated with panko bread crumbs, shallots, garlic, and parmesan cheese. Oven-baked to perfection and served with our citrus butter cream sauce. Served with a salad and sides of the day

### Flat Iron Steak 23.99

> A 10 oz premium Angus flat iron filet. The personal choice of most chefs, this cut is tender, juicy and delivers a flavor not found in any other cut of beef. Served with a house salad and sides of the day

### Grilled Grouper 18.99

> A sweet and tender grouper fillet, wood grilled and served with our citrus butter sauce. Served with a salad and sides of the day

### Grilled Chicken Caesar 13.99

> Crispy romaine lettuce tossed with our spa Caesar dressing and topped with Parmigiano Reggiano and a grilled chicken breast

### Grilled Ahi Tuna 24.99

> Grilled Ahi, sliced rare and served with coconut scented rice, baby bok choy and a side of soy glaze and wasabi oil. Served with a house salad

### Chile Rubbed Amish Chicken 16.99

> A grilled Miller Farms half Amish chicken, rubbed with ancho, pasilla and chipotle chiles, organic blue agave nectar and a touch of orange. Served with a grilled poblano-corn polenta cake and our black bean and corn relish

### Land and Sea 23.99

> A tender and juicy 5 oz Premium Angus flat iron filet served with four of our signature shrimp Alyx. Served with a salad and sides of the day

### Fish Taco Platter 16.99

> Three grilled tortilla and lime crusted tilapia tacos served with slivered red cabbage, lime crema, fresh cilantro, on warm white corn tortillas. Served with confetti rice, black bean and corn medley, our roasted salsa and a house salad with our buttermilk-chipotle dressing

### Pan Seared Salmon Filet 22.99

> A pan seared Canadian salmon filet served over a fingerling potato, leek and corn hash and paired with a smoked tomato broth and chive oil Served with a house salad

### "Signature" Dry-Aged Prime Rib (Fri/Sat pm only) 26.99

> A boneless Angus rib-eye, dry aged in house and slow roasted. Accompanied by au jus, horseradish cream, our house salad and sides of the day

### Asian Chicken Lettuce Rolls 16.99

> A special combination of sauteed chicken breast, ginger, oyster sauce, green onion and cilantro. All served with vegetable sticks, crispy wonton strings and tender Boston lettuce leaves for rolling

### Blue Crab Ravioli 22.99

> Tender egg pasta filled with a combination of Maryland Blue crab claw meat, Ricotta cheese, red peppers and a hint of garlic. Served with a Spring pesto cream, toasted pine nuts, golden raisins and a side of garlic bread. Served with a house salad

### New York Strip Steak 27.99

> A 14oz center cut Angus steak, wood grilled to bring out all the bold flavors in this premium cut. Served with a salad and sides of the day

## *Wines by the Glass*

### Poggio Vignoso Chianti, Bibbiani Italy 2008 8/32 Quartino 11

> An old world meets new world Chianti resulting in a pleasant bouquet, as well as, a round fruity taste and a gentle aftertaste

### Carmel Road Pinot Noir, Monterey 2007 10/40 Quartino 14

> Rich and complex, marked by crushed blackberry, ripe strawberries, warm spice and refreshing red fruit tones on the finish

### Clos du Bois, "Sonoma Reserve" Chardonnay, Russian River Valley 2007 10/40 Quartino 14

> This limited cuvee is bright-juicy, with refreshing flavors of pear and citrus, leading to a lush, creamy finish with hints of oak and spice

### Genesis by Hogue Cellars Cabernet Sauvignon, Columbia Valley 2006 9/36 Quartino 13

> Aged in oak barrels, this full-bodied wine offers bright berry and cherry flavors with touches of clove, cinnamon and cocoa

### Testarossa Vineyards "Castello" Chardonnay, Los Gatos 2007 13/50 Quartino 19

> Pale yellow color, intense aromas of banana, fig, lemon, and honey jump readily out of the glass. Crisp and lively with flavors of citrus, tropical fruit and creme brulee; A lingering, delicate finish

### Layer Cake Primitivo, Puglia Italy 2007 10/39 Quartino 14

> A 100% pure primitivo a.k.a. zinfandel from 100 year old vines. Rated 92 points. A balance of elegance and power, this wine exudes flavors of inky black fruit, jammy black cherries, plums, blackberry fruit, mocha and chocolate with hints of spice

### Biso Pinot Grigio, Venetia 2008 8/32 Quartino 11

> A crisp, light and refreshing Pinot Grigio

### Bear Boat Pinot Noir, Russian River Valley 2006 12/48 Quartino 17

> Aged for 10 months in French oak, the wine has a brilliant red color reminiscent of black cherries with a nose offering hints of warm toast and cassis. A mouth of strawberries and raspberries with hints of black licorice to enhance the lingering finish

### Murphy-Goode Cabernet Sauvignon, Alexander Valley 2007 10/40 Quartino 14

> A full bodied but velvety wine with flavors of blackberry, cherry and thyme. Five percent Petit Verdot and 3% Merlot

### Tait "The Ball Buster", Barossa Valley Australia 2008 13/50 Quartino 19

> Deep purple exhibiting a bouquet of cedar, espresso, blueberry, black currants and licorice. Supple, ripe and soft on palate. Blend of Shiraz, Cabernet and Merlot. A Robert Parker 92 points

### Kim Crawford Sauvignon Blanc, Marlborough 2008 10/40 Quartino 14

> A very sought after wine, it has a wide range of aromas and flavors from tropical fruit and stone fruit through to herbaceousness

### Crios De Susanna Balbo Malbec, Mendoza Argentina 2007 9/36 Quartino 13

> An extraordinary Malbec with ripe fruit flavors and excellent balance. A dark garnet color will amaze

### Velvet Devil Merlot, Washington State 2007 " Charles Smith, Wine Maker of the Year" 9/36 Quartino 13

> Breathing ripe cherry aromas with good earthy undertones and a solid core of lip smacking acidity and smooth tannins

### Palo Alto Sauvignon Blanc, Reserve Maule Valley 2007 8/32 Quartino 11

> A crisp, fresh wine with mouth watering flavors of gooseberry and grapefruit that mingle with mineral and herbal notes

### Kung Fu Girl Riesling, Washington State 2008 "Charles Smith, Wine Maker of the Year" 8/32 Quartino 11

> An ever-so-slightly off-dry, zing, wine with floral and pineapple aromas and flavors plus Asian pear, apricot, quince, and a zesty lime peel