

# *Beginnings*

## Pear Crostini

› Crispy bread topped with Bartlett pears sautéed in a balsamic, butter and organic blue agave nectar reduction. Topped with goat cheese and toasted almonds

## Stuffed Dates

› Sweet Medjool Dates stuffed with marcona almonds, blue cheese and wrapped in bacon. Baked and finished with a piquillo pepper coulis

# *Dinner Entrées*

## Braised Pork Shank

› An oven roasted classic pork hind shank seasoned with an artisan spice rub and served atop a ragout of white beans, spinach, oven dried tomatoes and shallots. Finished with a thyme infused pork demi-glace and crispy natural bacon. Served with our house salad

## Fish Taco Platter

› 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

## Seafood Medley

› Pan seared salmon, (2)shrimp Alyx and (1) Urban Grille shrimp skewer. Served with a house salad and sides of the day

## Beer Braised Chicken Thighs

› Chicken thighs braised in Lagunitas IPA beer, apple cider and onions until they are fall of the bone tender. Served with cheesy stone ground grits

## BBQ Pan Seared Salmon Filet

› A generous pan seared Canadian salmon filet, finished with a tangy and sweet BBQ sauce and served over a sweet potato, red pepper and bacon hash. Served with a house salad

## Sweet Potato Gnocchi with Chicken

› Tender hand made sweet potato gnocchi, prepared with a diced chicken breast, caramelized fennel, bourbon, garlic, sage and cream. Finished with shaved pecorino romano cheese and pink peppercorns

## Chile Rubbed Amish Chicken

› 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. Served with a house salad

## Flat Iron Steak

› A 10 oz premium Sterling Silver Angus flat iron filet. The personal choice of chefs, this cut is tender, juicy and flavorful. Served with a house salad and sides of the day

## Fish of the Day

› A chef's choice selection of the freshest the sea has to offer. Ask your server for this evening's catch

## Beef Short Rib

› A slow cooked, tender, boneless beef short rib served with a flavorful beef demi glace and crispy spaetzle.

## Shrimp Alyx Entrée

› Six 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

## Land and Sea

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

## New York Strip Steak

› 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