



## APPETIZERS

- CHARCUTERIE & CHEESE PLATTER \$16  
for 2  
*assorted dry-cured meats & cheese*
- CEVICHE (New Item)  
*bay scallops, shrimp and white fish* \$13  
*marinated with lime & pico de gallo*
- ROASTED BEET & BURATTA  
CHEESE *served on baby greens* \$11  
*with vinaigrette*
- AHI POKE *served with won ton chips* \$13
- LAMB CHOP GNOCCHI *sauteed with spinach & garlic* \$16

## SOUPS

- SOUP DU JOUR \$4/\$5
- CLAM CHOWDER \$5/\$6

## SALADS

- WARM SPINACH SALAD \$8/pp  
*(table side; 2 person min)*
- BUTTER LETTUCE WEDGE \$6

## ENTREE SALADS

- YUCATAN BBQ CHICKEN \$16  
*served on a bed of greens with corn, black beans, tomatoes, cheese and red onion*
- GRILLED CHICKEN KABOB \$16  
*served on a bed of mixed greens with olives, tomato, feta and red onion*
- CAESAR \$8.5  
*with chicken* \$17  
*with blackened salmon* \$20



## SEAFOOD SPECIALITIES

- GRILLED SWORDFISH WITH WASABI BUTTER** \$23/\$18  
*pacific swordfish charbroiled and topped with house-made wasabi compound butter.*  
Suggested Wine: Honig Sauvignon Blanc      Glass: 10    Bottle: 30
- SAFFRON SHRIMP AND POLENTA (New Item)** \$24/\$20  
*jumbo mexican shrimp sautéed with olive oil, shallots, saffron, white wine and alfredo sauce, served on a bed of creamy polenta and parmesan.*  
Suggested Wine: Chateau D'Esclans Whispering Angel Rose  
Glass: 13    Bottle: 40
- PACIFIC RIM SCALLOPS** \$26/\$17  
*jumbo sea scallops stir-fried with broccolini, carrots, snow peas, shiitakes, and asian stir fry sauce.*  
Suggested Wine: Rombauer Chardonnay      Glass: 18    Bottle: 60
- LBYC SAND DABS** \$19/\$14  
*classic sand dabs dusted in panko breadcrumbs, sautéed with lemon, shallots, white wine and capers.*  
Suggested Wine: Rodney Strong Chalk Hills Chardonnay 2016  
Glass: 13    Bottle: 40
- PLANKED SALMON WITH HONEY-BALSAMIC GLAZE (New Item)** \$21/18  
*north atlantic salmon filet brushed with a honey-balsamic glaze, roasted to perfection on a cedar plank.*  
Suggested Wine: Argyle Reserve Pinot Noir      Bottle: 44

## FROM THE BUTCHER BLOCK

- KANSAS CITY STEAK** \$32  
*14 oz, certified angus bone-in strip loin, charbroiled, topped with a parmesan peppercorn crust.*  
Suggested Wine: Grgich Hills Cabernet Sauvignon      Glass: 22    Bottle: 67
- BONE-IN FILET MIGNON** \$31  
*10 oz. bone-in filet steak served with a maytag bleu cabernet demi-glaze.* \$21  
PETITE/  
BONELESS  
Suggested Wine: Raen Sonoma Valley Pinot Noir      Bottle: 70
- CURRIED BRISKET PHO (New Item)** \$21  
*tender brisket of beef, yellow thai curry, rice noodles and classic veggies in a pho broth.*  
Suggested Wine: Rodney Strong Estate Pinot Noir      Glass: 13    Bottle: 40
- VEAL SCALLOPINE WITH ASPARAGUS AND CHANTERELLES (New Item)** \$24  
*veal scallopine sautéed with asparagus, chanterelles, shallots, vermouth and cream, topped with fresh parmesan reggiano.*  
Suggested Wine: Principe Corsini Le Corti Chianti Classico      Bottle: 38