

House Salad - Mixed Lettuces, English Cucumber, Cherry Tomatoes,
Grilled Red Onion, Balsamic Vinaigrette

Suggested wine pairing: XXX

Caesar Salad* - Romaine, Crispy Capers, Herbed Croutons, House Caesar Dressing, Parmesan

Suggested wine pairing: XXX

Shrimp Cocktail - Citrus Poached Shrimp, Nanasteak Cocktail Sauce

Suggested wine pairing: XXX

Crispy Pork Ribs - Quick 'Kimchi' Napa Cabbage Slaw, Miso-Ginger Glaze

Suggested wine pairing: XXX

Soup Du Jour

Suggested wine pairing: XXX

Charcoal Grilled 6oz Filet

Nanasteak Beef Fat Fries, Sautéed Green Beans and Onions, Béarnaise

Suggested wine pairing: XXX

Charcoal Grilled NY Strip

(Substitute 16 oz Ribeye, \$10 supplement)

Roasted Red Potatoes, Charred Broccoli and Cauliflower, Cabernet Jus

Suggested wine pairing: XXX

Spice and Salt Crusted Prime Rib

Yukon Gold Potato Puree, Sautéed Asparagus, Jus, Horseradish Cream

Suggested wine pairing: XXX

Seared Halibut

Yukon Gold Potato Puree, Garlicky Greens, Lemon Beurre Blanc

Suggested wine pairing: XXX

Seared Scottish Salmon

Heirloom Wild Rice, Oyster Mushrooms, Roasted Red Pepper, Herb Vinaigrette

Suggested wine pairing: XXX

Roasted Chicken

Potato Purée, Sautéed Asparagus, Lemon Thyme Jus

Suggested wine pairing: XXX

Seasonal Risotto

Butternut Squash, Hakurei Turnip, Grana Padano

Suggested wine pairing: XXX

Optional Additions

Citrus Grilled NC Shrimp \$14

Sautéed Shiitake and Cremini Mushrooms \$11

Nanasteak Classic Vanilla Bean Crème Brûlée

Suggested wine pairing: XXX

House Made Cheese Cake with Graham Cracker Crust and Berry Coulis

Suggested wine pairing: XXX

Chocolate Brownie with Vanilla Bean Ice Cream and Bourbon Caramel

Suggested wine pairing: XXX

Housemade Ice Cream or Sorbet

Suggested wine pairing: XXX