

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, Sauteed 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