


SMALL PLATE

PANKO CRUSTED CALAMARI, 12
flash fried, sweet pepper aioli

 **PRAWN COCKTAIL, 12**
housemade cocktail sauce, lemon

 **AHI POKE*, 12**
yellowfin tuna, avocado, sweet and spicy soy sauce, wakame seaweed, housemade potato chips

SNAKE RIVER FARMS KOBE SLIDERS, 10
american cheese, brioche bun, dill pickle, 1000 island, beer battered fries

COCONUT PRAWNS, 13
panko and coconut crusted, red pepper aioli

 **SPICY LAMB CHOPS, 14**
honey bourbon sauce, with a corn, black bean and bacon salad

SOUP & SALAD

SOUP OF THE DAY cup 5 bowl 6

 **CAESAR SALAD, half 6 full 10**
chopped hearts of romaine, housemade croutons, parmesan cheese crisp

 **GARDEN SALAD, half 6 full 10**
spring mix, red onion, carrot, tomato, bleu cheese crumbles, housemade croutons

 **NORTH RIDGE CHOPPED SALAD, half 8 full 12**
romaine, iceberg lettuce, bacon, diced chicken, red onion, hard boiled egg, roasted corn, diced tomato, cotija cheese, choice of dressing

 **ROASTED PEAR & GORGONZOLA SALAD, half 6 full 10**
caramelized pears, candied walnuts, crispy prosciutto, gorgonzola cheese, pear yuzu vinaigrette

 **HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD, 12**
balsamic caviar and house pistachio pesto, spring mix greens, olive oil

MAIN COURSE

HOUSE GLAZED BABY BACK RIBS, 22
sweet potato mash, braising greens

 **MOJITO CHICKEN, 23**
oven roasted free range chicken, colcannon potatoes, roasted carrots

 **CRISPY NORWEGIAN SALMON, 24**
lavender beurre blanc, french beans, spinach, whipped potatoes

HONEY WALNUT PRAWNS, 24
coconut rice, stir fry vegetables

 **SESAME CRUSTED SEARED AHI TUNA, 24**
wasabi risotto, edamame succotash, wasabi aioli, sweet soy sauce

 **SOUS VIDE 8oz FILET MIGNON, 34**
harris ranch certified angus, tri-color baby creamer potatoes, broccolini, garlic herb butter

HERB CRUSTED RACK OF LAMB, 34
pomme puree, roasted baby carrots, broccolini, baby beets, honey bourbon sauce

 **LOBSTER OLIO PASTA, 36**
7oz grilled maine lobster tail, chopped garlic, applewood smoked bacon, fresh parsley, red chili flake, tossed with linguine, butter, olive oil, lemon juice

 **GRILLED NEW YORK STEAK AU POIVRE, 36**
braveheart black angus beef served with pommes frites, peppercorn sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 = CAN BE MADE GLUTEN FREE, PLEASE ASK YOUR SERVER

EXECUTIVE CHEF DARRELL MADEIRA