

Dinner Menu

Appetizers

Crispy Coconut Crusted Calamari 13

Sweet & Spicy Sauce

Pairing: Sparkling Wine / Gewurztraminer / Beer

Crab Cakes 16

Thai Basil Sun Dried Tomato Aioli – Lemon Wedge

Pairing: New Zealand Sauvignon Blanc / Tengumai(Sake)

Sesame Crusted Ahi 15

Sushi Ginger – Asian Slaw

Pairing: Rosé / Pinot Noir / Dassai50(Sake) / Kubota(Sake)

Coconut Curry Mussels 16

Coconut Milk – Curry Spice – Tomatoes

Pairing: New Zealand Sauvignon Blanc

Raspberry Brie Puffs 12 🌿

Brie Cheese – Raspberry Sauce - Puff Pastry

Pairing: Champagne / Chardonnay / Banzai Bunny(Sparkling Sake)

Shrimp Tempura 13

Green Tea Sea Salt

Pairing: Champagne / Banzai Bunny(Sparkling Sake) / Dassai50(Sake)

Thai Chicken Satay 10

Arugula – Spicy Peanut Sauce

Pairing: Unoaked Chardonnay / Pinot Noir

Soup & Salad

Clam Chowder Cup 5 Bowl 8

Soup Du Jour Cup 5 Bowl 8

Ask Server

Caesar Salad 10 🌿

Grilled Baby Romaine – Asian Croutons –

Parmesan Cheese – Wasabi Caesar Dressing

Pairing: Pinot Grigio / Gewurztraminer

Asian Pear Salad 14 🌿

Asian Pear – Arugula – Candied Pecan –

Gorgonzola Cheese – Yuzu Vinaigrette Dressing

Pairing: Chardonnay / Tengumai(Sake)

House Salad 6 🌿

Spring Mix – Cucumber – Carrots - Tomatoes - Red Onion

Add any of the following to your salad:

Tri-tip 8 / Chicken 5 / Shrimp 8 / Salmon 8 / Ahi 8

Chef's House Made Dressings:

Wasabi Caesar / Yuzu Vinaigrette

White Balsamic Vinaigrette / Asian Vinaigrette

Ranch / Gorgonzola Cheese / Honey Mustard

Sides

Seasonal Vegetables 6 🌿

Mashed Potato 6 🌿

Risotto 8 🌿

Cilantro Lime Rice 5 🌿

Grilled Bread 2 🌿

Onion Rings 7 🌿

French Fries 6 🌿 Upgrade to...

Asian Spice 2 / Garlic 2 / Curry 2 / Cajun 2 / Truffle 4

Land

Toast Burger 16

Wagyu Beef – White Cheddar – Lettuce – Tomato
Onion – Bacon – Avocado – Cajun Aioli – Brioche

****Your Choice of ...** French Fries, Asian Spice (+2),
Garlic (+2), Curry (+2), Cajun (+2), Onion Rings (+2),
Truffle (+4), Side Salad (+2), Half Caesar Salad(+3)
or Cup of Soup (+4)

Pairing: Côtes du Rhône Red / Cabernet Sauvignon / Beer

Rib Eye Steak 30

14oz Certified Angus – Mashed Potato – Seasonal
Vegetables – Parsley Garlic Compound Butter

Pairing: Malbec / Cabernet Sauvignon / Zinfandel

Chicken Cordon Bleu 22

Chicken Breast – Prosciutto – Swiss Cheese –

Risotto – Seasonal Vegetable – Hollandaise Sauce

Pairing: Chardonnay / Pinot Noir

Korean Skirt Steak 25

Certified Angus – Asian Spiced Fries –

Seasonal Vegetables – Korean BBQ Sauce

Pairing: Pinot Noir / Syrah / Nigori Sake / Beer

Ginger Teriyaki Pork Tenderloin 23

Pork Tenderloin – Steamed Rice –

Seasonal Vegetables –

House Made Teriyaki Sauce with Ginger

Pairing: Beer / Syrah

Grilled Portabella Mushroom 16 🌿

Mashed Potato – Seasonal Vegetables

Pairing: Cabernet Sauvignon / Merlot

Sea

Grilled Salmon 26

Cilantro Lime Rice – Seasonal Vegetables –

Ponzu Sauce

Pairing: Pinot Noir / Tengumai(Sake)

Pan Seared Scallops 32

Mushroom Risotto – Seasonal Vegetables –

Yuzu Beurre Blanc Sauce

Pairing: Chardonnay / Kubota(sake)

Cioppino 33

Mussels – Fish – Shrimp – Scallops– Grilled Bread

Pairing: American Sauvignon Blanc / Pinot Noir / Zinfandel

Seafood Ravioli 22

**** Your Choice of ...** Red Sauce or White Sauce

Pairing: Chardonnay

Beer Battered Fish & Chips 16

White Fish – French Fries – Tartar Sauce

****Your Choice of ...** French Fries, Asian Spice (+2),
Garlic (+2), Curry (+2), Cajun (+2), Onion Rings (+2),
Truffle (+4)

Pairing: Pinot Grigio / Cabernet Sauvignon / Beer

***GF, Vegan & Low Carb options available!**