
ALOHA THURSDAYS • SURF & TURF NIGHT *all* NIGHT

CHEF'S SPECIAL APPETIZERS

Brussel Sprouts *garlic, lemon, capers & focaccia bread* | 15 *add bacon \$3*

Shrimp Cocktail *lemon grass poached, guava cocktail sauce* | 16

TAKE YOUR ENTRÉE SURFING

add to any entrée | a lobster tail 19, miso scallops 19, grilled shrimp 13, or coconut shrimp 13

STEAK & LOBSTER

14 oz. center cut new york steak, pineapple demi glaze, roasted tristan lobster tail, drawn butter, yukon gold mashed potatoes, roasted asparagus | 61

STEAK & MISO SCALLOP

14 oz. center cut new york steak, pineapple demi glaze, miso scallops, sweet chili beurre blanc, fried fingerling parmesan potatoes, green beans & wild mushrooms | 59

MISO SCALLOP ENTRÉE

miso marinated scallops, shitake mushroom & scallion fried rice, seaweed salad, sweet chili beurre blanc | 45

SEA SALT CRUSTED NEW YORK

14 oz. center cut new york steak, fried fingerling parmesan potatoes, grilled asparagus | 44

SIDES | 8 each

shitake mushroom & scallion fried rice

green beans & wild mushrooms

fried fingerling parmesan potatoes



FEATURED WINE

DAOU

cabernet sauvignon, paso robles

by the glass | 14

by the bottle | 52

ROMBAUER

chardonnay, carneros

by the glass | 16

by the bottle | 60