



Dinner Menu



Appetizers

Opal Classic Caesar Salad

With Fresh Grated Parmigiano Reggiano and Garlic Croutons 9.95

Mixed Gourmet Greens

With Red Tomatoes, Roasted Pinenuts and our Herb Vinaigrette 8.95

Butter Lettuce with Gorgonzola

With Shaved Red Onions and our Herb Vinaigrette 9.95

Grilled Eggplant and Portabello Mushroom Salad

With Gourmet Greens, Goat Cheese Pesto Crostinis and a Fresh Cilantro Infused Extra Virgin Olive Oil 12.95

Black-Pepper Crusted Ahi Tuna Seared Rare

With an Amazuki Salad, Crispy Wontons and a Wasabi Cream 13.95

French Fried Portabello Mushrooms

With Gourmet Truffle Oil and a Balsamic Reduction 11.95

Pan Seared Fresh Crab Cake on a Sesame Beurre Blanc

Tender Wild Red Deepsea Crabmeat Cake, on a Sesame Beurre Blanc, a drizzle of Wasabi Cream, Fresh Mango Salsa and Crispy Potato strings 14.95

Pesto Sauteed Bay Scallop Salad - Local's Favorite

With Toasted Pinenuts and Fresh Grated Parmigiano Reggiano on a Baby Spinach Salad with our Roasted Garlic Dressing 13.95

Bouillabaisse of Fresh Tiger Shrimp, Scallops and Fresh Shucked Oysters*

In a Tomato Herb Garlic Broth, with Saffron, Fresh Cilantro, Anaheim Chiles, Fennel, and our Garlic Bread 14.95

Shredded Phyllo Wrapped Tiger Prawns, Flash Fried Served with a Coconut Curry Dipping Sauce

On Napa Cabbage Salad with Mandarin Oranges, Toasted Almonds, Julienne Vegetables and our Sesame Asian Vinaigrette 12.95

Gourmet Pizzas

From Our Wood Burning Oven

Tiger Shrimp Pizza with Pesto, Baby Spinach and Roasted Red Peppers

With Tomatoes, Fresh Grated Parmigiano Reggiano and Pecorino Cheese 16.95

Smoked Chicken Pizza with Smoked Mozzarella and a Chipotle Glaze

With Tomatoes, Shaved Red Onions and Fresh Cilantro 14.95

Prosciutto, Goat Cheese and Garlic Spinach Pizza

With Pesto, Tomatoes, Shaved Red Onions and Smoked Mozzarella 15.95

Homemade Wild Mushroom Pizza- Cooked in our wood-burning pizza oven

With Pesto, Goat Cheese, Caramelized Onions, Red Tomato, Finished with Arugula and Watercress and a Gourmet Truffle Sea Salt 13.95

** Chiles will vary in spice depending on the season*

Our Chefs have carefully created our dishes. Thank you for not requesting alterations to our menu items.



Dinner Menu



Main Courses

Grilled Chicken Scallopini Salad Rolled with Goat Cheese and Pesto

On a Salad of Baby Arugula and Watercress with Avocado, Tomatoes
and our Herb Vinaigrette 15.95

Warm Seafood Salad on Fresh Baby Spinach and Gourmet Greens (Local's Favorite)

With Sauteed Fresh Tiger Prawns, Salmon, Bay Scallops and the Fresh Fish of the Day,
Roma Tomatoes, Fresh Cilantro and Our Roasted Garlic Dressing 18.95

Sauteed Chicken on Penne Pasta with a Homemade Chipotle Cream*

With Caramelized Onions, Tomatoes, Roasted Red Peppers, Sweet Basil
and Fresh Grated Parmigiano Reggiano 15.95 (Local's Favorite)

Homemade Tomato Linguini with Shrimp and Anaheim Chiles*

With Fresh Cilantro, Toasted Pinenuts and a Rich Ginger Chicken Broth 16.95

Gluten Free: Substitute Pasta with Julienne Vegetable "Spaghetti"

Homemade Basil Fettuccine with Sauteed Tiger Shrimp

With Homemade Pesto, Tomatoes, Fire Roasted Red Pepper
and Smoked Mozzarella Cream Sauce 16.95

Gluten Free: Substitute Pasta with Julienne Vegetable "Spaghetti"

Vegetable Napoleon with a Gorgonzola Potato Cake and Wild Mushrooms

With a Grilled Portobello Mushroom, Grilled Eggplant, Sauteed Garlic Spinach, Grilled Polenta,
Roasted Red Peppers, Roasted Tomato Sauce and Fresh Grated Parmigiano Reggiano 16.95

Arborio Risotto with Sauteed Wild Mushrooms, Fresh Asparagus and Artichokes

With Toasted Walnuts, a Fresh Grated Parmigiano Reggiano Cream and Gourmet Truffle Oil 16.95

Wild Mushroom Stuffed Chicken Breast on Fresh Herb Risotto

With a Roasted Tomato Marsala Cream Sauce and Fresh Grated Parmigiano Reggiano 17.95

Lemon Grass Crusted Fresh Salmon Filet with a Thai Curry Sauce (Local's Favorite)

With Sauteed Julienne Vegetables and a Caramelized Apple and Orange Zest Basmati Rice 24.95

Honey Glazed Roasted Duck on Butternut Squash Risotto

With Baby Roasted Root Vegetables and a Port Wine Demi Glace 27.95

Marinated and Grilled "Flat Iron" Steak with Gratin Potatoes

With Sauteed Fresh Vegetables and a Pancetta Cipollini Onion Sauce 25.95

Chile Crusted Filet Mignon* (Local's Favorite)

With Whipped Truffle Butter Yukon Potatoes, a Smoked Mozzarella and Pesto Stuffed Grilled Pasilla Chile
and a Roasted Garlic and Wild Mushroom Zinfandel Sauce 6oz. 29.95 9oz. 39.95

Herb Grilled Filet Mignon (Local's Favorite)

With Whipped Truffle Butter Yukon Potatoes, Sauteed Broccoli & Green Beans
and a Port Wine-Marsala and Wild Mushroom Cream Sauce 6oz. 29.95 9oz. 39.95

** Chiles will vary in spice depending on the season*

Our Chefs have carefully created our dishes. Thank you for not requesting alterations to our menu items.



Sample Nightly Dinner Specials



WINE BY THE GLASS SPECIALS

Moët & Chandon Brut Imperial Peach, Pineapple, Honey notes with Lime, Macadamia, and Brioche to finish 12.00

APPETIZERS

Felipe's Homemade Cream of Roasted Eggplant and Mushroom Soup 6.95

Pan Seared Fresh Sea Scallops on Salad of Arugula and Watercress

With Fresh Honeydew Melon, Watermelon, Gorgonzola Cheese and our Honey Balsamic Dressing 16.95

Prosciutto Wrapped Fresh Asparagus and Chanterelle Mushrooms on Gourmet Greens

With Campari Tomatoes, Avocado and Finished with our Honey Dijon Vinaigrette 13.95

Warm Fried Brie on Fresh Arugula and Watercress Salad

With Granny Smith Apples, Toasted Almonds, and our Herb Vinaigrette 11.95

Flash Fried Fresh Portobellos on Wild Mushroom and Goat Cheese Quesadilla

With Mixed Gourmet Greens and finished with a White Truffle Oil 12.95

Roasted Duck Confit on Baby Arugula and Watercress Salad

With Grilled Pears, Toasted Almonds, Wild Rice, and our Fresh Raspberry Vinaigrette 13.95

Fresh Ahi Tartare, Avocado Salsa and Tomato Napoleon with Homemade Taro Chips

with a Spicy Chile Oil, and a Soy Glaze 14.95

Grand Marnier-Seared Fresh Tiger Shrimp with Grilled Pancetta-Wrapped Peaches

On Baby Arugula with Toasted Hazelnuts, Avocado and a Sherry Vinaigrette 13.95

MAINS

**Paella... Fresh Steamed Mussels, Manila Clams, Bay Scallops,
Tiger Shrimp, Chicken and Chorizo Sausage***

On Spanish Saffron Rice with Tomatoes and Anaheim Chiles, in a Garlic Herb Broth 26.95

Grilled Berkridge Farms "Kurobuta" Pork Loin with an Apricote and Fig Compote

With Whipped Yukon Potatoes, Sauteed Garlic Spinach on a Port Wine Reduction 26.95

Grilled Fresh Swordfish on a Tarragon Caper Beurre Blanc

With Whipped Yukon Potatoes and a Cucumber-Red Pepper Relish 29.95

Five Peppercorn Crusted Fresh King Salmon Filet on a Brandy Picante Cream Sauce

With Gratin Potatoes, Sauteed Fresh Vegetables a Roasted Corn and Mushroom Relish 30.95

14 oz. Grilled Ribeye Steak on Tuscan Style White Beans

With a Garlic Herb Butter and Sauteed Fresh Vegetables 37.95

Grilled New Zealand Lamb Chops on a Rosemary and Sweet Onion Zinfandel Sauce

With Sauteed Garlic Spinach and Whipped Yukon Gold Potatoes 36.95

Isaias' Homemade Spicy Filet Mignon Pizza- Cooked in our wood-burning pizza oven*

With Red Tomato, Grilled Red Onions, Fresh Cilantro, Anaheim Peppers,
Smoked Mozzarella and Fresh Grated Parmigiano Reggiano 16.95

---There are no nuts in our homemade pesto---

BOTTLED WATER SELECTION

Voss Still / Sparkling

* Chiles will vary in spice depending on the season

Our Chefs have carefully created our dishes. Thank you for not requesting alterations to our menu items