



## dinner menu



### house starters

**soup du jour** 7.95

**asian glazed crispy calamari**

baby arugula, crispy asian rice noodles 12.95

**pan seared fresh salmon soft tacos**

warm flour tortillas, pico de gallo, guacamole, shredded red and green cabbage 14.95

**shredded phyllo wrapped tiger prawns**

coconut curry dipping sauce, napa cabbage, mandarins, toasted almonds, julienne vegetables, sesame vinaigrette 13.95

**seared sea scallops**

angel hair pasta, watercress, avocado, roasted red pepper vinaigrette 16.95

**black-pepper crusted seared ahi**

amazuki salad, crispy wontons, wasabi cream 14.95

**french fried portabello mushrooms**

gourmet truffle oil, balsamic reduction 11.95

**pan seared fresh crab cake**

tender wild red deepsea crabmeat cake, sesame beurre blanc, wasabi cream, fresh mango salsa, crispy potato strings 14.95

**bouillabaisse of fresh tiger shrimp, scallops and fresh shucked oysters\***

tomato herb garlic broth, with saffron, cilantro, anaheim chiles, fennel, garlic bread 15.95

### salads

**mixed gourmet greens**

tomatoes, roasted pinenuts, herb vinaigrette 8.95

**opal classic caesar**

fresh grated parmigiano reggiano, garlic croutons 9.95

**butter lettuce with gorgonzola**

shaved red onions, herb vinaigrette 9.95

**grilled eggplant & portobello mushroom**

gourmet greens, goat cheese-pesto crostinis, cilantro infused extra virgin olive oil 12.95

**pesto sauteed bay scallop salad**

(local's favorite)

toasted pinenuts, fresh parmigiano reggiano, baby spinach, roasted garlic dressing 13.95

**grilled chicken scallopini rolled with goat cheese and pesto**

baby arugula and watercress, avocado, tomatoes, herb vinaigrette (entree size) 15.95

**warm seafood salad**

(local's favorite)

fresh baby spinach and gourmet greens sauteed fresh tiger prawns, salmon, bay scallops, fresh fish of the day, roma tomatoes, fresh cilantro, roasted garlic dressing (entree size) 18.95

## gourmet pizzas from our wood burning oven

### specialty pizza of the day

market price

**tiger shrimp pizza**

pesto, baby spinach, roasted red peppers, tomatoes, fresh grated parmigiano reggiano and pecorino cheese 16.95

**smoked chicken pizza**

smoked mozzarella and a chipotle glaze, tomatoes, shaved red onions, fresh cilantro 14.95

**prosciutto & goat cheese pizza**

garlic, spinach, pesto, tomatoes, shaved red onions and smoked mozzarella 15.95

**wild mushroom pizza**

pesto, goat cheese, smoked mozzarella, caramelized onions, red tomato, arugula, watercress, gourmet truffle sea salt 13.95



## dinner menu



### seafood & pasta

**fresh catch of the day**  
market price

#### seafood paella

bay scallops, tiger prawns, manila clams, black mussels, chicken & chorizo sausage\* saffron rice tomatoes, cilantro and anaheim chiles, in a garlic herb broth 27.95

#### sautéed chicken penne pasta with a homemade chipotle cream\*

(local's favorite)  
caramelized onions, tomatoes, roasted red peppers, sweet basil, fresh grated parmigiano reggiano 16.95

#### homemade tomato linguini & shrimp

anaheim chiles\*, fresh cilantro, toasted pinenuts and a rich ginger chicken broth 17.95

gluten free: substitute pasta with julienne vegetable

#### homemade basil fettuccine & sautéed tiger shrimp

homemade pesto, tomatoes, fire roasted red pepper, smoked mozzarella cream sauce 17.95

gluten free: substitute pasta with julienne vegetable

#### vegetable napoleon

gorgonzola potato cake, wild mushrooms grilled portobello mushroom, grilled eggplant, sautéed garlic spinach, grilled polenta, roasted red peppers, roasted tomato sauce, fresh grated parmigiano reggiano 17.95

#### wild mushrooms risotto

fresh asparagus, artichokes toasted walnuts, freshly grated parmigiano reggiano cream & truffle oil 16.95

#### lemon grass crusted fresh salmon

(local's favorite)  
thai curry sauce, sautéed julienne vegetables, caramelized apple & orange zest basmati rice 25.95

### steak & poultry

#### 14 oz. grilled ribeye steak

tuscan style white beans, garlic herb butter, sautéed fresh vegetables 39.95

#### marinated and grilled "flat iron" steak

gratin potatoes, sautéed fresh vegetables, pancetta cipollini onion sauce 25.95

#### pasilla chile filet mignon\*

(local's favorite)  
whipped truffle butter yukon potatoes, smoked mozzarella, pesto stuffed grilled pasilla chile, roasted garlic & wild mushroom zinfandel sauce 6oz. 29.95 9oz. 39.95

#### herb grilled filet mignon

(local's favorite)  
whipped truffle butter yukon potatoes, sautéed broccoli & green beans, port wine marsala and wild mushroom cream sauce 6oz. 29.95 9oz. 39.95

#### grilled new zealand lamb chops

sautéed garlic spinach, whipped yukon potatoes, rosemary & sweet onion zinfandel sauce 36.95

#### honey glazed roasted duck

butternut squash risotto, baby roasted root vegetables, port wine demi glace 27.95

#### grilled kurobuta pork loin

asparagus truffle bierre blanc, whipped yukon potatoes, wild mushroom and sweet onion relish 27.95

#### grilled chicken marsala

sautéed wild mushrooms, herb risotto, seasonal vegetables, tomato marsala cream sauce 18.95

*\* 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

**Moet & Chandon Brut Imperial** Peach, Pineapple, Honey notes with Lime, Macadamia, and Brioche to finish 12.95

### APPETIZERS

**Felipe's Homemade Cream of Roasted Eggplant and Mushroom Soup** 7.95

**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

**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

**Grilled Fresh Swordfish on a Tarragon Caper Beurre Blanc**

With Whipped Yukon Potatoes and a Cucumber-Red Pepper Relish 31.95

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

With Gratin Potatoes, Sauteed Fresh Vegetables, and a Roasted Corn and Mushroom Relish 32.95

**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

**Badoit Sparkling/Acqua Panna Still**

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