

# The Patio *after five*

## Salads

### Roasted Butternut Squash \$18

Warm Spiced Roasted Butternut Squash Pieces, Goat Cheese, Dried Cranberries and Chopped Candied Walnuts on top of Spring Mix Greens and Arugula. Tossed with Spiced Cider Vinaigrette.

### Seaweed \$18

Fresh Seaweed, Granny Smith Apples and Cucumber Dressed with Sesame Rice Wine Vinaigrette.

### Classic Caesar \$18

Crispy Romaine, Parmesan Cheese and Croutons Tossed with Caesar Dressing

### Moroccan \$18

Mint Infused Red and Golden Beets with Cilantro, Mint and Pickled Red Onions. Drizzled with Mint Tea Dressing.

### Summer Kale \$18

Diced Watermelon and Pears, Berries, Blue Cheese, Cilantro, Mint, Basil and Chopped Candied Walnuts on top of Baby Kale Tossed in Honey Lime Dressing.

### Cajun Mango \$18

Diced Cajun Spiced Mangos, Chopped Roasted Peanuts, Cilantro, Mint and Basil on top of Spring Mix Greens and Tossed in Kewpie Dressing.

### Side \$8

Choice of House or Caesar

Add Protein: 4oz NY Steak- \$15 6oz Chicken- \$9

4 Shrimp- \$15 4 Scallops- \$17 4oz Salmon- \$15

Extra sauce: \$1.50

## Appetizers

### Octopus \$39

Octopus Marinated with Asian Inspired Flavors and Diced Pears with Cilantro and Sesame Seeds.

### Oysters \$24

6 Fresh Oysters on a Half Shell Prepared with Shrimp, Scallops and Avocado, Finished with Kosher Salt and Fresh Lime Juice. Served with a Spicy Citrus Sauce, Cocktail Dressing and Fresh Horseradish.

### Toritos \$22

6 Caribbean Chilies Stuffed with Cream Cheese and Shrimp and Wrapped in Bacon and Fried. Finished with Fresh Lime Juice and Parsley. Served with Chipotle Aioli and Soy Lime Sauce.

### Lolli Pops \$33

Three Grilled Lamb Pops Served on top of Mango Salsa.

### Prime Rib Flatbread \$22

Shaved Prime Rib, Mushrooms, Red Onions and Spicy Honey BBQ Sauce

### Al Pesto Flatbread \$14

Heirloom Tomatoes, Fresh Basil, Goat Cheese and Pesto

### Shrimp Cocktail \$24

Four Jumbo Shrimp with Cocktail Sauce.

### Bruschetta \$14

Tomatoes, Feta and Herbs served on a crostini drizzled with Extra Virgin Olive Oil and Balsamic Glaze



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## Main Course

### Smoked Prime Rib \$45

Smoked and Served with Herb Goat Cheese Mashed Potatoes and Seasonal Vegetables.

### Hand Cut NY Steak 10oz- \$37 or 14oz- \$45

10oz or 14oz Seasoned, Grilled and Finished with Caramelized Onions and Blue cheese. Served with House Mashed Potatoes and Seasonal Vegetables.

### Hand Cut Filet Mignon 6oz- \$39 or 10oz- \$47

Choice of 6oz or 10oz Seasoned, Grilled to Perfection and Finished with a Mushroom Demi Glaze. Served with House Mashed Potatoes and Seasonal Vegetables.

### Al Pastor Tomahawk \$58

Adobo Marinated Pork Tomahawk with Pineapple Salsa and Cactus Relish.

### Mushroom Risotto with Octopus \$35

Marinated Smoked Octopus on a bed of Mushroom Risotto.

### Cajun Scallop Pasta with Poblano Sauce \$48

Cajun Seasoned Scallops Served on a bed of Pappardelle Pasta in a Creamy Poblano Sauce.

### Calamari Ink Linguini \$32

Linguini, Heirloom Tomatoes, Rainbow Char and Garlic Tossed with White Wine and Lemon. Served with Calamari Steak Points.

### Grilled Lemon Pepper Salmon \$40

8oz Grilled Lemon-Pepper Salmon Served with House Mashed Potatoes and Seasonal Vegetables.

### Chilean Seabass \$59

Chilean Seabass Served with Herb Goat Cheese Mashed Potatoes and Seasonal Vegetables.

### Chicken Platter \$31

Grilled Chicken Breast Marinated with Fresh Lemon, Garlic and Turmeric. Served with Jasmine Rice, Tzatziki Sauce and Grilled Pita.

### Pistachio Mint Lamb Rack \$48

Pistachio Crusted Rack of Lamb Served with Lemon Rice and Seasonal Vegetables.

### Flintstone Ribs and Mac N Cheese \$47

Two Smoked Beef Ribs with Hints of Peppers and Vanilla on a bed of House Made Mac and Cheese.

Substitutions and Extra Sides are Subject to Charge



