



SHAREABLES

\*CRAB CAKE SLIDERS 16  
Three crab cake sliders, topped with citrus slaw, remoulade

GF \*SHRIMP TACOS 8  
Two shrimp ceviche tacos in jimaca wrap, mango, citrus slaw

\*AHI POKE STACK 12  
Ahi tuna, hoisin vinaigrette, cucumber, avocado microgreens, crispy wonton strips

CHARCUTERIE BOARD 16  
Seasonal Selection – Chef's Choice  
Cheese, meat, hummus, cucumber, flatbread crackers, pita

CHICKEN POTSTICKERS 10  
Seven chicken potstickers sweet & sour sauce

\*CHICKEN WINGS 15  
Eight chicken wings served with a choice of sauce (BBQ, buffalo, bleu cheese, ranch dressing)

QUESADILLA 13  
Cheese blend, diced green chiles, pico de gallo, guacamole, sour cream, flour tortilla  
GF UPON REQUEST  
ADD \*Chicken 15 \*Beef 16

VEGAN QUESADILLA 13  
cashew cheese, seasoned black beans, green chiles pico de gallo, lettuce, guacamole  
GF UPON REQUEST

SALADS

FULL PORTION 14 / LIGHT PORTION 10  
ADD \*Chicken 3 \*Salmon 6 Three Jumbo Cocktail shrimp 8

GF SOUTHWEST Salad  
Locally grown romaine lettuce, black beans, corn, tomato, cotija cheese, bell peppers, green ranch dressing

GF/VEGAN LEMON TAHINI CAULIFLOWER SALAD  
Baby spinach, roasted cauliflower, cucumber, tomato  
crispy garbanzo beans, lemon tahini dressing

WEDGE SALAD  
Crisp iceberg lettuce, bacon, bleu cheese, tomato  
fizzled onion, egg, bleu cheese dressing

CAESAR SALAD  
Locally grown romaine, house-made croutons, parmesan cheese

GF VENTANA BLEU SALAD  
Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, granny smith apples, orange poppy seed dressing

GF TRADITIONAL COBB SALAD  
Locally grown romaine lettuce, grilled chicken, chopped egg  
bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing

PLEASE INFORM YOUR SERVER IF YOU HAVE FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS- GF GLUTEN FREE





CASUAL FARE

- \*STEAK AND WEDGE SALAD 26**  
Crisp iceberg lettuce, 6oz club steak, bacon, bleu cheese crumbles, tomato, fizzled onion, egg, and bleu cheese dressing
- COCONUT SHRIMP FULL (SEVEN) 21 HALF (FOUR) 16**  
Seven breaded shrimp, fries, coleslaw
- \*MUSHROOM BURGER 16**  
8 oz Harris Ranch beef patty, truffle mushrooms swiss cheese garlic aioli choice of side  
**GF UPON REQUEST**
- GF \*CHIMICHURRI BEEF TACOS 18**  
three cilantro chimichurri shredded beef tacos, corn tortillas, poblano lime crème, corn salsa, simmered pinto beans
- CREAMY PESTO PASTA 26**  
Cream-based pesto, bowtie pasta, cherry tomatoes, asparagus, arugula  
**GF UPON REQUEST**

GRILL AND SAUTÉ

- CHOICE OF SOUP , HOUSE OR CAESAR SALAD**
- GF \*SHORT RIB 40/32**  
Mint chimichurri short rib, corn sauce chipotle & green onion polenta, baby carrots
- GF \*VENISON 34**  
6oz Venison Loin, brandy peppercorn sauce, mashed potatoes, baby carrots
- GF \*ATLANTIC SALMON – SIMPLY GRILLED 34/24**  
Sustainably sourced salmon, wild rice, asparagus
- GF \*DUCK BREAST 30**  
Duck breast, blackberry demi-glace, mashed potatoes, baby carrots
- GF \*FILET MIGNON 44**  
7 oz tenderloin, garlic-herb compound butter, mashed potatoes, asparagus
- GF \*HALF ROAST CHICKEN 30**  
half roasted garlic-herb chicken stuffed with Boursin cheese & spinach  
mashed potatoes, asparagus
- GF \*CHILEAN SEABASS 40**  
Sustainably sourced Chilean sea bass, tomato poblano relish, wild rice, asparagus
- GF \*SNAPPER 32**  
Thai curry sauce, crispy skin on, sustainably sourced snapper  
wild rice, baby carrots

DESSERTS

- MISSISSIPPI MUD BROWNIE 7**  
Caramel whipped cream, Bordeaux cherries
- WHISKEY APPLE CAKE 7**  
Spiced orange crème anglaise
- PANNA COTTA 7**  
Rum, mango, pineapple, toasted macadamia
- VEGAN/GF KEY LIME COCONUT CAKE 7**  
Coconut whipped cream
- BLUE ICE GELATO & SORBET SELECTION**  
Single 4.25, Double 6.50  
Gelato – Salted caramel, cookie butter, mint stracciatella | Sorbet – Mango, Strawberry

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