



PASSED APPETIZERS

Filet & Chicken Satays

Jalapeno Poppers

Fresh Jalapeno Stuffed with Crab, Spicy Tuna,
and Cream Cheese Lightly Tempura,
Drizzled with Kabayaki Sauce and Spicy Aioli

STARTER

Served with Hot Bread & Whipped Butter

Caesar

Baby Romaine Leaf, Monsieur Caesar Dressing,
Aged Parmesan and Spanish Anchovies

Shrimp Gazpacho

Grilled Shrimp Chilled, Diced Tomato, Onion, Celery, Cilantro,
Lime Clamato Sauce, Avocado, Flour Tortilla

ENTRÉE

Grilled Salmon

Ginger Scallion Sauce, Garlic Fried Rice,
Steamed Broccolini

Garlic Chicken Breast

Garlic Seasoned Chicken Breast Pan Seared and Oven Roasted,
Forest Mushroom Cream Sauce, Spinach and Garlic Fried Rice

Sesame Crusted Ahi

GI Ahi Sesame Furikake Crusted Pan Seared Lightly,
Sliced Sashimi Style, Garlic Butter Soy, Bok Choy Salad,
Edamame Sushi Rice

Beef Tenderloin Filet

Grilled and Oven Roasted, Shitake Demi Glaze
Garlic Mashed Potato, Grilled Asparagus

TRIO OF DESSERT

Flourless Chocolate Cake

Vanilla Gelato

Crème Brulee

\$98 per person plus tax and 20% gratuity