



APPETIZER

Mini Ahi Poke Tacos

Ahi Tuna Diced, Mango, Sesame Poke Sauce, Chukka Salad, Avocado,
Wasabi Aioli, Mini Wonton Taco

Crunchy Shrimp

Shrimp Tempura, Snow Crab,
Avocado, rolled & topped with Crunchy Tempura

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

Chilean Sea Bass Misoyaki

White Miso Orange Zest Marinated, Pan Seared
And Baked, Sautéed Snow Peas, Garlic Fried Rice

Beef Tenderloin Filet

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

Jumbo Shrimp & Scallops

Seasoned Shrimp & Scallops Grilled,
Garlic Mashed Potato, Steamed Heirloom Baby Carrots & Broccolini

Sesame Crusted Ahi

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

TRIO OF DESSERT

Flourless Chocolate Cake

Vanilla Gelato

Crème Brulee

Vanilla Bean Crème Brulee with Fresh Seasonal Berries

\$115 pp plus tax and 20% gratuity