



Chef Paul's New "Tapas Inspired" Dinner Menu

Tapas

**Baked Brie - \$14.95**

A generous round of baked Brie topped with apricots, figs and candied walnuts served with sides of honey & raspberry preserves and 2 thinly sliced grilled baguettes

**Kobe Beef Sliders - \$19.95**

Two 100% Kobe Beef sliders with grilled Balsamic onions and a blue cheese & white truffle oil aioli

**Smoked Salmon - \$18.95**

A perfectly deconstructed plate of smoked salmon, cucumber, grated egg, capers, cream cheese and 2 thinly sliced grilled baguettes

**Eggplant with Goat Cheese - \$13.95**

A duet of grilled eggplant and breaded goat cheese topped with sautéed onions, spring mix and a refreshing drizzle of sherry vinaigrette

**Banh Mi - \$15.95**

Hand shredded chicken with a Napa cabbage mix coated in sesame and teriyaki sauce served on a toasted baguette with a wonderfully spicy sriracha mayo

Classic Entrees

**Blackened Miso Salmon - \$22.95**

Miso glazed, pan seared Atlantic Salmon served on a bed of fresh veggies and steamed white rice

**Chicken Avocado Salad - \$17.95**

Romaine lettuce, heirloom tomatoes, red cabbage, candied walnuts, blue cheese crumbles, sliced avocado and chilled chicken breast with your choice of dressing

**Fish & Chips - \$20.95**

Fillets of Lingcod hand-dipped in a light beer batter and fried to a golden brown served with crispy seasoned steak fries and tartar sauce

Sides

Traditional Fries \$5 / Garlic Fries \$6  
Onion Rings \$6 / Loaded Brussel Sprouts \$8

Desserts

Seasonal Fresh Berries & Sabayon Sauce - \$9

Ask your server for additional dessert options.