

dinner

served daily 5:00 pm to 11:00 pm

Starters

- Beef Carpaccio* with Petite Salad, Shaved Parma Cheese and Extra Virgin Olive Oil \$12
- Steamed Mussels in a Roasted Garlic and Tomato Curry Sauce \$12
- Miniature Beef Wellington with Bordelaise Sauce \$10
- Grilled Jumbo Shrimp with Pineapple Relish and Basil Oil \$11
- Fresh Mozzarella and Tomato Napoleon with a Fig-Balsamic Reduction \$9
- Mezze – Baba Ghanouj, Tabouleh, Hummus, Feta Cheese and Olive Tapenade \$11
- Sesame Crusted Ahi Tuna* with Wasabi Asian Pear Slaw \$13
- Calamari \$11

Salads & Soup

- Organic Field Greens with Cucumbers, Cherry Tomatoes and White Wine Vinaigrette \$8
- Baby Arugula Salad with Mushrooms, Parmagiano Reggiano and Roasted Shallot Vinaigrette \$8
- Crab and Avocado Salad with Micro Greens and Roasted Pepper Dressing \$11
- Caesar Salad with Grated Parmesan Cheese and Crisp Croutons \$9
- Soup Du Jour \$6

Sides

- Garlic Mashed Potatoes \$4 Creamy Polenta \$4 French Fries \$4 Wilted Spinach \$4 Wild Mushrooms \$4
- Sweet Potato Hash \$4 Asparagus \$4 Mélange of Vegetables \$4 Potato Au Gratin \$4

Main Courses

- Pan Grilled Breast of Chicken with Garlic Mashed Potatoes, Asparagus and Green Pepper Corn Sauce \$18
- Pan Seared Halibut with Spaghetti Squash, Wilted Spinach and Grain Mustard Beurre Blanc \$24
- Pan Grilled Sea Scallops with Black Mission Fig Risotto and Roasted Tomato Essence \$22
- Roasted Salmon with Sweet Potato Hash, Baby Bok Choy and Miso Cream Sauce \$21
- Braised Lamb Shank with Herb Couscous, Mélange of Vegetables and Harissa Red Wine Sauce \$19
- Grilled Filet of Beef* with Potato Au Gratin, Roasted Crimini Mushrooms and Bordelaise Sauce \$27
- Rack of Lamb* with Roasted Eggplant, Creamy Polenta and Lamb Reduction Sauce \$25
- Oven Baked Lump Crab Cakes with Roasted Corn, Peppers and Lemon Grain Mustard Sauce \$24
- House Made Ravioli Filled with Wild Mushrooms in a Chardonnay Cream Sauce \$17
- Fresh Linguine Tossed with Rock Shrimp, Arrow Leaf Spinach, Toasted Garlic and Virgin Olive Oil \$18

**These menu items are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.*

wine list & cocktails

WHITES

HOUSE WHITES: BW Coastal, California 6 / 30
Chardonnay • Pinot Grigio • Sauvignon Blanc

Chardonnay, Terrazas Mendoza, Argentina 8 / 40
Pinot Grigio, Stella di Notte, Italy 9 / 45
Sauvignon Blanc, Moon Mountain
Sonoma County California 9 / 45
Riesling, Trimbach, Alsace, France 12 / 60

REDS

HOUSE REDS: BW Coastal, California 6 / 30
Merlot • Cabernet • Pinot Noir • Shiraz

Merlot, Sagelands, Columbia Valley, Washington 10 / 50
Cabernet Sauvignon, Echelon, Central Coast, California 8 / 40
Shiraz, Archetype, Barossa, Australia 13 / 65
Malbec, Terrazas, Mendoza, Argentina 8 / 40
Pinot Noir, A by Acacia, Carneros, California 13 / 65

SPARKLING & CHAMPAGNE

Brut, Sparkling, Domaine Chandon, Napa, California 10 / 50
Brut, Veuve Clicquot Yellow Label, Champagne, France 20 / 100

DC Manhattan \$11

Bulleit Bourbon stirred with Vermouth, Amber Liquor and Bitters

The Suites Martini \$11

Tanqueray Rangpur Gin or Chopin Vodka Stirred with Dry
Vermouth and Orange Bitters

Bittersweet Affair \$12

Belvedere Pomaranza Orange Vodka, Passion Fruit and Orange
Juices finished with a dash of Grand Marnier served tall

Romanza \$11

Grand Marnier, Campari and Grapefruit Juice

Biarritz Cocktail \$10

Tanqueray 10, Riesling, Citrus and Apple Juice served tall

English Summer \$10

Belvedere Citrus, Pimms Cup and Ginger Beer served tall

Uva Maria \$11

Don Julio Silver Tequila, Muscat, Grand Marnier and Muddled
with Grapes and Citrus served on the stem

Urbanito \$14

10 Cane Rum, Muddled Mint, Apple Juice and Lime Juice

sweets

Two Way Creme Brulée \$7

With Chocolate Cigarette

Martini Tiramisu \$7

With Whipped Cream and Strawberries

Chocolate Fondant \$7

With Raspberry Coulis

Mango Mousse Cake \$7

With Vanilla and Strawberry Sauce

Banana Bread Pudding \$7

with Vanilla Ice Cream

Ice Cream \$6

Choice of Chocolate, Vanilla or Green Tea
Served in a Martini Glass with Fresh Mint