

Dinner

First course

Soup of the Day - Try a Cup - \$2.95 or Bowl - \$3.95

Foie Gras – Whitetogue Goose liver Foie Gras, Grade A sautéed with roasted shallots & Maderia demi-glace served with risotto and poached pear brulee - \$11.95

Award Winning Tuna –Tini

Top Sushi Grade Ahi Tuna, diced and tossed with soy and sesame seeds, topped with wasabi, pickled ginger and wakame - \$9.75

Shrimp Cocktail

5 16/20 Pacific Coast Shrimp served with traditional cocktail sauce and lemon – \$7.95

*freshly prepared to order

New Zealand Green Lipped Mussels – Sautéed with garlic, lemon, shallots, white wine, and tomatoes resting in a fresh herb cream sauce - \$7.95

Traditional Caesar Salad

Crisp Romaine Lettuce, herb croutons, and shaved Parmesan - \$6.95 *add grilled shrimp \$4.95, add grilled or blackened chicken - \$2.95 or pan seared Salmon - \$4.95

Asian Salad

Mixed baby greens tossed in orange sesame vinaigrette, fresh oranges, julienne carrots, snow peas, Asian cabbage and crisp wonton - \$6.95 *add grilled items as listed above

Steak Salad

Grilled Angus beef medallions on top of mixed field greens with mushrooms, bell peppers, thinly sliced red onion and crumbled gorgonzola cheese. Choice of balsamic vinaigrette or gorgonzola dressing - \$10.95

The Bistro Salad

Mixed Field greens with fresh sliced pears, candied walnuts and crumbled gorgonzola cheese with a raspberry walnut vinaigrette - \$7.95 *add grilled items as listed above

Crispy Fried Calamari

Tender fried calamari rings with a spicy diablo sauce and fresh lemon - \$6.95

Tropical Crab Cake

Lump crab cake with Caribbean spices and panko bread crumbs with mango sauce and mango salsa - \$8.95 Or select two Crab Cakes as an Entrée with Basmati rice and Asian vegetables - \$16.95

Escargot Scampi

Escargot sautéed with garlic, herbs, white wine and butter with pesto grilled brochette - \$7.95

Crispy Duck Spring Rolls

Shredded duck confit and cabbage wrapped in Won Ton and served with Thai P-nut sauce and Asian slaw - \$7.95

Baked Brie

Warm double cream brie with fresh seasonal fruit and toasted almonds served with French bread crostini - \$7.95

Second Course

Pan Seared Maple Leaf Duck Breast

Seared duck breast with sweet corn polenta, in a Bing Cherry sauce with grilled asparagus – \$16.95

Sautéed Chicken Piccata

Chicken breast sautéed with shallots, lemon, capers, mushrooms and in a white wine demi-glace served with mashed potatoes and grilled asparagus - \$16.95

Half Plate \$8.50

Thai Peanut Chicken – Chicken breast incrusted with peanuts & panko then sautéed in a coconut curry cream sauce served with basmati rice and Asian vegetables - \$16.95

Sesame Crusted Tuna

Black and white sesame crusted Top Sushi Grade Seared Tuna with basmati rice, stir-fried vegetables, ponzu sauce, wasabi and wakame - \$17.95

Pan Seared Wild Salmon

Pan Seared Wild Salmon served on top of a mixture of lump crab meat, cubed potatoes, asparagus and roasted peppers in a cream sauce reduction of white wine and fresh herbs - \$19.95

Half Plate \$9.95

Tilapia – Panko & Pecan crusted fresh filet of Tilapia in a mango cream sauce served with Basmati rice and Asian vegetables - \$14.95

Shrimp & Scallops - Pacific Coast Shrimp and Sea Scallops seasoned and grilled to perfection in a lemon caper cream sauce served atop a bed of risotto with grilled asparagus - \$21.95

Caribbean spice rubbed Grilled Pork Chop

12 ounce Spice rubbed pork chop with mango chutney, served with basmati rice and garden vegetables - \$14.95

New Zealand Rack of Lamb

Herb crusted New Zealand rack of 9 chops with a Maderia mint demi-glace served with mashed potatoes, grilled asparagus - \$28.95

Half Plate 4 Chops - \$13.95

Grilled Angus New York Strip

1 Pound, 16 ounce Angus strip steak with a brandy peppercorn sauce, mashed potatoes and cream spinach gratin - \$25.95

Half Plate 8 ounce steak - \$12.95

Mignon of Beef

5 ounce grilled petite filet mignon with cream spinach gratin, mashed potatoes in a roasted shallot port wine demi-glace - \$16.95 *addition of melted gorgonzola - \$1.95

10 ounce filet mignon with cream spinach gratin, mashed potatoes in a roasted shallot Port wine demi-glace- \$25.95 *addition of melted gorgonzola - \$1.95

Shrimp and Grits

A Southern Tradition - you'll love our version - \$12.95

Angus Burger

8 ounce Ground Angus filet served with hand cut fries - \$8.95

*add caramelized onions & mushrooms - \$1.50 or Melted Gorgonzola - \$1.95

Polo's Pasta

Penne with Steak

Penne pasta with portabella mushrooms and Angus beef medallions tossed in a Brandy peppercorn sauce - \$12.95

Linguine with Shrimp

Linguine pasta with 5 shrimp, Roma tomatoes, capers and fresh basil in parmesan cream sauce - \$13.95
Half Plate (3 shrimp) - \$6.95

Penne with Broccoli

Penne pasta tossed with tender broccoli florets in a light sauce of olive oil, garlic and white wine - \$7.95
*add chicken grilled or blackened - \$2.95

Penne a la Vodka

Penne pasta in a vodka tomato cream reduction-\$7.95 *add chicken as above*\$2.95

Penne Carbonera

Penne Pasta in a flavorful cream sauce with sautéed bacon, garlic and shaved parmesan cheese - \$7.95

Linguine Margherita

Linguine pasta, Roma tomatoes, and fresh basil in olive oil, garlic and shaved parmesan cheese - \$7.95

Penne with Chicken

Penne pasta with grilled chicken, artichoke hearts, asparagus, and tomatoes in a Pesto cream sauce - \$11.95
Half Plate - \$5.95

Grilled Pizza

Pizza Margherita

Tomato sauce and fresh mozzarella - \$6.95

Pepperoni Pizza

Tomato sauce, fresh mozzarella and pepperoni - \$7.95

Portabella and Goat Cheese pizza

Portabella mushrooms, goat cheese, basil pesto, red onion and Roma tomatoes - \$8.95

*Gratuities are not included; please tip according to your service.

20% added for credit card walk outs

*Split entrees will be charged a \$3.95 fee

*Guests with food allergies; please notify your server