

APPETIZERS

Giant Shrimp Cocktail \$15
horseradish cucumber salsa, baby spring mix

Ahi Tuna Ceviche \$14
avocado, mango, cucumber, wasabi, crispy wonton

Spanish Deviled Eggs \$10
bacon, smoked paprika, green onion, habanero salsa

Crispy Cauliflower \$11
parmesan creamed corn, cilantro aioli

Three Cheese Raviolis \$16
chorizo cream, fresh basil, shaved parmesan

Bacon Wrapped Tiger Shrimp \$16
parmesan risotto, serrano cream

Filet Chile Relleno \$13
*spinach, mushroom, caramelized onion, roasted red peppers,
jack cheese, avocado, sour cream*

Fried Calamari \$14
tempura bell pepper, cilantro aioli, creamed horseradish

Blackened Shrimp Stuffed Mushrooms \$12
roasted vegetables, spicy creamed spinach, serrano cream

Chorizo Tequila Black Mussels \$14
cream broth with grilled garlic cheese focaccia

Herbed Crab & Salmon Cakes \$18
parmesan risotto, fresh basil, cilantro aioli

Shrimp Scampi Pappardelle \$18
blackened prawns, vegetable medley, garlic cream

SALADS

Mexican Caesar \$12
*romaine, tomato, garlic crouton, cilantro, green onion,
jalapeño caesar*

Bella Gem Wedge \$14
*baby iceberg, bacon, hard boiled egg, cherry tomato,
red & green onion, blue cheese dressing*

Pear & Walnut \$12
*spring mix, poached pear, candied walnuts, gorgonzola, avocado,
red onion, honey balsamic*

SOUP

Lobster Bisque \$11
grilled corn & grilled garlic cheese focaccia

USDA PRIME STEAKS & ENTREES

Chef's Chateau 8oz \$32

center cut, blackened shrimp, parmesan risotto, gorgonzola cream

Filet Mignon 10oz \$39

Ribeye 16oz \$45

New York Strip 16oz \$42

Bone-In Ribeye 16oz 55

Bone-In Ribeye 32oz \$99

Surf & Turf - Add 10oz Warm Water Lobster Tail \$49

Blackened Atlantic Salmon \$32

blackberry salsa, jalapeño creamed spinach

Alaskan Halibut \$39

bruschetta, parmesan risotto, serrano cream, balsamic glaze

Wild Chilean Sea Bass \$45

panko, fire roasted vegetables, habanero orange beurre blanc

Tiger Shrimp Risotto \$29

Lobster Tail & Wild Shrimp Pasta \$55

Mexican Chicken Cordon Bleu \$29

panko, chorizo, vegetable sauté, jack cheese, serrano cream

SIDE DISHES

Cilantro Pesto Mashed Potato \$10

Jalapeño Creamed Spinach \$10

Sweet Corn Parmesan Risotto \$12

Honey Balsamic Carrots \$10

Hand Cut French Fries \$10

Garlic Mushrooms & French Green Beans \$10

Parmesan Creamed Corn \$13

Balsamic Brussels Sprouts \$14

Jalapeño Mac & Cheese \$13

Green Chile Twice Baked Potato \$14