


## **DINNER MENU**

**(MENU ITEMS SUBJECT TO CHANGE)**

## SMALL PLATES "Starters"

<i>Bouquet of Baby Greens, Asian Pear, Roasted Walnuts, Gorgonzola and Honey Soy Vinaigrette</i>	9
<i>Baby Red and Green Romaine, Pecorino, Oven Roasted Tomato, and Garlic-Anchovy Dressing</i>	9
<i>Grilled Gulf Shrimp, in Cilantro and Garlic, with Asian Peanut Slaw and Tomato-Ginger Sauce</i>	13
<i>Pot Stickers, Asian Spiced Braised Beef Short Rib, Ponzu</i>	12
<i>Jumbo Lump Crab Cake, Roasted Corn, Grilled Leeks, Grain Mustard</i>	15
<i>Ahi Tuna Samplers, Spicy Tuna Roll, Sesame Seared, Tartare</i>	14
<i>Steamed Mussels, Lemongrass and Thai Basil</i>	12
<i>Crispy Calamari, Fried and Tossed with Champagne, Dill and Garlic</i>	13
 <i>Soy Cured Salmon, Crème Fraîche, Asian Pear, Arugula</i>	14

## MAIN ATTRACTIONS "Traditional Entrée Size"

### Chef's Specialties

<i>"Mero" (Hawaiian Sea Bass), Shiitake Mushroom Risotto Cake, Jumbo Asparagus, Lemon Butter Sauce</i>	32
<i>Wild Alaskan Halibut, Saffron Rice, Capers, Roasted Tomato, Olive Tapenade</i>	28
<i>Niman Ranch Organic Pork Chop, Teriyaki Marinated with Baby Carrots and Roasted Potatoes</i>	26
<i>Grilled Chicken, Honey Lime Marinade, Stir Fry Vegetables, Spicy Cucumber Relish</i>	25

 <i>Poached Grouper, Coconut Milk, Preserved Lemon, Saffron Rice</i>	28
<i>Jumbo Shrimp, Egg Fried Rice, Sweet Chili Butter Sauce</i>	29
<i>Pan Seared Red Snapper, Thai Basil, Scallions and Asian BBQ Sauce</i>	26
<i>Jumbo Scallops, Lobster Risotto and Tomato-Ginger Chutney</i>	29
<i>Wild King Salmon, Stir Fried Vegetables, Saffron Rice, Sesame-Soy Sauce</i>	27
<i>Eastern Hot Pot, Shrimp, Scallops, Manilla Clams &amp; Maine Lobster</i>	32

(Vegetarian option is available upon request, please ask your server)

### KURRENTS CHOPS

Served with Cabernet-Soy Demi Glace and  
Caramelized Onion Marmalade

<i>10 oz. Prime Filet</i>	42
<i>16 oz. Prime NY Strip</i>	42
<i>18 oz. Prime Bone-In Ribeye</i>	39
<i>Niman Ranch Organic Lamb Chops</i>	38

### SIDES

<i>Sautéed Snap Peas</i>	7
<i>Sautéed Wild Mushrooms</i>	7
<i>Baby Carrots</i>	8
<i>Egg Fried Rice</i>	8
<i>Roasted Fingerling Potatoes</i>	8
<i>Garlic Mashed Potatoes</i>	8
<i>Lobster Macaroni and Cheese</i>	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Our signature "Chocolate Souffle" requires significant preparation time. Please let your server know in advance if you wish to enjoy one after your meal.

20% Gratuity will be added for parties of (8) or more