

Appetizers

- Panko breaded Shrimp served with two dipping sauces. 6
Shrimp lightly fried and served with tempura sauce. 6
Tiger prawns stuffed with cream cheese, smoked bacon and spinach. 8
Sautéed wild mushrooms with teriyaki sauce. 5
Crab cakes with smoked red pepper aioli and shaved asparagus. 7
Apple cider marinated pork medallions, onion, and topped with Fuji Apples. 9

Entrées

All entrées are served with choice of Soup or Salad

- Sweet Kim Chi Marinated Beef Tenderloin, Wasabi Mashed Potatoes,
King Oyster Mushrooms, Shiitake Mushrooms, and Fried Sweet Potatoes.
24
- Diver Scallops, Crispy Soba Noodles, Sautéed King Oyster Mushrooms, Shiitake
Mushrooms, Bell Peppers and White Zinfandel Beurre Blanc.
21
- Pan Seared Duck Breast, Yukon Potato Hash,
Sautéed Baby Bok Choy and Sherry Soy Reduction.
20
- Rotini Pasta with Nori Paste, Roasted Tomato,
Zucchini Puree and Caramel Walnuts.
14
- New Zealand Lamb Rack, Mashed Sweet Potato,
Sautéed Butternut Squash and Light Red Curry Sauce.
20
- Sautéed Tiger Prawns, Udon Noodles, Baby Corn, Asparagus
Zucchini Soup Flavored with Coconut Milk and Lemongrass.
19
- Sweet Miso Marinated Chicken Breast, Soba Noodles,
Assorted Vegetables and Pear Chutney.
17
- Pan Seared Almond Encrusted Chilean Sea Bass, Couscous,
Raisins, Vegetables and Light Orange Meltese.
23