

Bar Menu

Shrimp Scampi	16
4 Jumbo Prawns, Garlic Butter, Cream, Vermouth, Lemon, Cracked Pepper and Parsley served with Crusty French Rolls	
Pecan and Herb Crusted Salmon	14
Saffron Scented Risotto and Beurre Blanc	
Prince Edward Island Mussels a la Provençal	10
Olive Oil, Shallots, Garlic, Tomatoes, White Wine and Herbs with French Fries	
Cornmeal Crusted Calamari	10
Served with Sauce Rémoulade and Sherry Scallion Mayonnaise	
Carnitas Nachos	10
Homemade Flour Tortilla Chips, Carnitas, Black Beans, Pepper Jack, Shredded Lettuce, Pico de Gallo and Guacamole	
Lump Crab and Salmon Cakes	16
Artichoke-Saffron Risotto and Lemon Beurre Blanc	
Chilled Shrimp, Rémoulade	16
4 Jumbo Prawns Grilled then Chilled, Served with Sauce Rémoulade and Traditional Cocktail Sauce	
Teriyaki Braised Pork "Wings"	11
French Fries	
Lamb Salad	16
Grilled Lamb Sirloin with Romaine Lettuce, Kalamata Olives, Grape Tomatoes, Sliced Shallots, Feta Cheese and Honey- Saffron Dressing	
Bistro Steak Salad	13
Crisp Romaine, Corn Relish, Crispy Tortillas, and Cilantro Lime Vinaigrette	
Grilled Bistro Steak	13
Garlic-Rosemary Mashed Potatoes, Demi-Glace and Fresh Vegetables	
½ Pound Wagyu Burger	13
Red Dragon Whole Grain Mustard Cheddar, Applewood Smoked Bacon, and Sautéed Portobello Mushrooms on a Toasted Brioche Roll. With French Fries	
Mahi-Mahi Taco	12
With Crispy Blue Corn Tortillas, Avocado Relish, Salsa Fresco and Cilantro Cream	