



APPETIZERS

EGGPLANT FRITES LEMON GARLIC AIOLI POMODORO SAUCE SHAVED PARMESAN	\$13
BANG BANG SHRIMP AGF SEAWEEED SALAD CREAMY SRIRACHA SAUCE	\$14
GORGONZOLA CHIPS GF ITALIAN BLEU CHEESE QUESO BACON FRESH SCALLIONS	\$11
CRISPY BRUSSELS SPROUTS AGF GRILLED SHRIMP BACON BLEU CHEESE SUNFLOWER SEEDS RASPBERRY PEPPER-JELLY	\$16
WARM QUESO BLANCO GF HOUSE-MADE CHORIZO FRESH PICO FIRE ROASTED SALSA CORN TORTILLAS	\$13
BABY BACK RIBS (HALF RACK) KOREAN BARBEQUE RED SLAW FRESH CARROTS AND HERBS	\$16

SOUP & SALAD

CRAFT SOUP TURTLE SOUP FRENCH ONION SOUP	\$8
SALAD IRENE GF FETA ROASTED PUMPKIN SEEDS STRAWBERRY RADISH BABY KALE CHILI-POPPY VINAIGRETTE	\$10
CAESAR SALAD OR CHATEAU SALAD AGF • LARGE 9	\$7
BABY ICEBERG WEDGE GF BACON DOUBLE BLEU CHEESE CAMPARI TOMATOES "EVERYTHING" TOPPING BALSAMIC GLAZE	\$12
CAPRESE SALAD GF FRESH MOZZARELLA TOMATO AVOCADO YELLOW TOMATO VINAIGRETTE	\$10
STEAK FRITES SALAD AGF GRILLED BEEF TENDERLOIN ROSEMARY TRUFFLE FRIES BLEU CHEESE TOMATOES RED ONION ARUGULA FRENCH VINAIGRETTE "THE SAUCE"	\$19
AHI TUNA POKE AGF EDAMAME AVOCADO ROE RED SLAW CUKES SWEET CHILI PONZU WASABI AIOLI • CHOICE OF BABY GREENS, JASMINE RICE, OR WONTON CHIPS <i>Addons: Grilled Chicken or Shrimp +6 Beef Tenderloin, Ahi Tuna, Salmon, or Black Skillet Catch +9</i>	\$18

ENTRÉES

SUSTAINABLE CATCH AGF MEUNIERE PREPARATION LUMP CRAB AND SHRIMP LEMON WINE BUTTER	\$29
8OZ BEAU FILET GF GARLIC COMPOUND BUTTER DEMI GLACE • SAUTÉED MUSHROOMS OR BLEU CHEESE +4 SHRIMP OR LUMP CRAB +8	\$38
SALMON OLYMPIA AGF CRÈME FRAICHE AIOLI BAKED CAPERS DILL SMOTHERED ONIONS	\$22
CHICKEN PICCATA LEMON CAPER BUTTER ANGEL HAIR PASTA	\$21
BAJA FISH TACOS (3) BATTERED COD FRESH FRUIT PICO RED SLAW FETA CHIPOTLE AIOLI	\$17
PASTA SCAMPI SAUTÉED SHRIMP MUSHROOMS GARLIC BUTTER SAUCE ANGEL HAIR FRESH HERB PARMESAN	\$21
BEAU GARDEN PASTA FIVE BASIL CHERRY TOMATO CONFIT GARLIC CHILI PARMESAN WHITE WINE AND LEMON • GRILLED CHICKEN OR SHRIMP +6 AHI TUNA, SALMON, OR BLACK SKILLET CATCH +9	\$15
JAPANESE BOWL AGF CRAB SALAD FRESH AVOCADO NORI CRUNCHY PANKO JASMINE RICE GOCHUJANG PONZU • CHOICE OF GRILLED SALMON OR AHI TUNA	\$19
CHICKEN PARMESAN PANEEED CHICKEN BREAST PROVOLONE AND MOZZARELLA POMODORO SAUCE ANGEL HAIR PASTA	\$21
GRILLED GULF FISH SANDWICH AGF CHIPOTLE AIOLI PICO DE GALLO AVOCADO RED SLAW GRILLED BRIOCHE	\$17
BEAU CHÊNE BURGER AGF FRESH HALF POUND PATTY GRILLED BRIOCHE LTOP CHOICE OF CHEESE • SUB: TURKEY BURGER OR CHICKEN BREAST AHI TUNA +3	\$15