

## APPETIZERS

<b>SADIE ROSE FLAT BREAD</b>	14
Vegetarian: asparagus, wild mushrooms, grilled Artichokes, roasted pine nuts, smoked Mozzarella	
Alfredo: grilled chicken, white sauce, Mozzarella, Romano and Parmesan cheeses, sundried tomatoes, fresh basil	
<b>LOBSTER RAVIOLI</b>	18
Lobster ravioli, grilled Baja California shrimp, asparagus, Saffron sauce tobiko black roe	
<b>CRAB CAKES</b>	19
Seared lump crab cakes, sautéed farmers market spinach, grilled lemon, spicy yogurt sauce	
<b>CRAB MARTINI</b>	11
Blue crab lump meat mixed with avocado, cherry and yellow tomatoes, tossed in a madras curry dressing	
<b>CALAMARI STRIPS</b>	13
Tender strips of calamari breaded, deep-fried and served with lemon basil aioli and cocktail sauce	

## SOUPS & SALADS

<b>SOUP DU JOUR</b>	6	<b>CAJUN CORN CHOWDER</b>	6
		with Bay shrimp	
<b>SPRING SALAD</b>			9
Fresh spring lettuces, sweet ginger dressing, golden raisins, candied pecans, red Anjou pears, blood orange			
<b>CAESAR SALAD</b>			9.5
Fresh romaine, baby red romaine and kale, Caesar dressing, Asiago tuille, house made croutons, shaved parmesan			
<b>SPINACH SALAD</b>			9.5
Fresh spinach leaves and Belgian endive, chiffonado of radicchio, with a smoked bacon vinaigrette, candied walnuts, and Danish bleu cheese			
<b>SUNSET GARDEN SALAD</b>			9
Roasted golden and red beets, goat cheese tempura, fresh tangerines, toasted pine nuts, arugula and citrus vinaigrette			

## DINNER

<b>HUMPHREYS GOURMET BURGER</b>	17
Snake Rivers Farms, Kobe beef char grilled, bacon onion compote, aged one year white cheddar cheese on a soft artisan bun. Served with sweet potato fries	
<b>VEGETARIAN PLATE</b>	18
Sautéed wild mushrooms, squash, fennel and roasted peppers, grilled marinated Portobello mushrooms, fresh market vegetables, goat cheese spinach wonton, and pinot grigio tomato sauce	
<b>SCALLOPS</b>	26
Pan seared fresh sea scallops. Grilled Poblano chili relish, goat cheese grits, sautéed corn and roasted chayote squash	

<b>FRESH ALASKAN HALIBUT MACADAMIA</b>	<b>30</b>
Macadamia crusted pan sautéed fresh Alaskan Halibut, stir fried Jasmine rice, rum raisin glaze	
<b>ALASKAN SANDABS</b>	<b>25</b>
Sautéed parmesan crusted Alaskan sandabs, lemon caper butter sauce, basil and sundried tomato infused orzo	
<b>NEW ZEALAND KING SALMON</b>	<b>22</b>
Chargrilled fresh King salmon, herbed couscous, sautéed spinach, Feta, sundried tomato pesto sauce	
<b>FREE RANGE CHICKEN AND SPINACH PASTA</b>	<b>22</b>
Fresh Pascucci fettuccine, tossed with parmesan pesto sauce, grilled free range chicken, spinach and fresh cut basil, topped with feta cheese and diced tomatoes	
<b>PORK CHEEKS</b>	<b>25</b>
IPA braised Kurobuta pork cheeks, port truffle sauce, acorn squash, beech mushrooms and snap pea hash, herb crusted onion rings	
<b>LAMB OSSO BUCCO</b>	<b>25</b>
Pomegranate braised New Zealand lamb shank, natural pan sauce, parsnip celery root puree, sautéed local red kale, dried fruit marmalade	
<b>FILET MIGNON</b>	<b>34</b>
Charbroiled angus select filet mignon, roasted mushrooms, cabernet demi, crushed New potatoes with fresh chervil	
<b>GRILLED SKIRT STEAK CHIMICHURRI</b>	<b>24</b>
Skirt steak, sautéed broccolini and oven roasted fingerling potatoes	
<b>NEW YORK</b>	<b>26</b>
Grilled New York strip steak, cabernet demi, Maytag blue cheese gratinee, sage brown butter, house made gnocchi, sautéed broccolini	