

HUMPHREYS



ENTREES

HUMPHREYS GOURMET BURGER	17
Snake Rivers Farms, char grilled Kobe beef, bacon onion compote, aged white cheddar cheese, A-1 aioli, artisan bun. Served with sweet potato fries	
SEARED SALMON	26
Pan seared hoisin glazed Norwegian Salmon, steamed Jasmine Rice, sautéed baby bok choy	
JUMBO PRAWN SCAMPI	26
Garlic and Chablis butter, roma tomatoes and parmesan cheese, grilled vegetables, sautéed Prawns	
PORK CHOP	22
Brined Bone-in Chop with a Hawaiian barbeque glaze, fresh mango salsa, and stir fried Jasmine rice	
SEARED SCALLOPS	26
Pan seared Maine Scallops, sautéed spinach and baby kale, edamame succotash, lemon dill beurre blanc	
ALASKAN HALIBUT MACADAMIA	28
Macadamia crusted pan sautéed fresh Mahi Mahi, stir fried Jasmine rice, rum raisin glaze, braised carrots	
SHRIMP RISOTTO	30
Grilled Prawns, roasted trumpet mushrooms, local bloomsdale spinach, meyer lemon oregano butter	
LAMB CHOPS	26
Charbroiled herb crusted Australian lamb chops, whipped sweet potatoes, charred asparagus, red wine reduction	
FRESH LOCAL SEABASS	26
Arugula and tri colored Pee Wee potatoes, citrus viniagrette, house made Romesco, charbroiled Seabass	
NEW YORK	26
Grilled New York strip steak, cabernet demi, maytag blue cheese gratinee, sage brown butter, fingerling potatoes, tri-colored cauliflower	
FILET DIANE	32
Charbroiled Angus select Filet Mignon medallions, covered in a rich mushroom and brandy sauce, served with sautéed garlic and swiss chard	

A \$5.00 charge will be applied to split entrée items
Parties of 6 or more will be on one check with a 20% gratuity added
Split checks a maximum of 4 ways