



DINNER

HUMPHREYS GOURMET BURGER	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	
VEGETARIAN PLATE	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	
SHRIMP TACOS	18
Six sautéed shrimp on two soft corn tortillas, chipotle aioli, guacamole and salsa	
SCALLOPS	26
Pan seared fresh sea scallops. Grilled Poblano chili relish, goat cheese grits, sautéed corn and roasted chayote squash	
FRESH MAHI MAHI MACADAMIA	30
Macadamia crusted pan sautéed fresh Brazilian Mahi Mahi, stir fried Jasmine rice, rum raisin glaze	
ALASKAN SANDABS	25
Sautéed parmesan crusted Alaskan sandabs, lemon caper butter sauce, basil and sundried tomato infused orzo	
NEW ZEALAND KING SALMON	27
Chargrilled fresh King salmon, herbed couscous, sautéed spinach, Feta, sundried tomato pesto sauce	
FREE RANGE CHICKEN AND SPINACH PASTA	22
Fresh Pascucci fettuccine, tossed with parmesan pesto sauce, grilled free range chicken, spinach and fresh cut basil, topped with feta cheese and diced tomatoes	
PORK TENDERLOIN	24
Roast pistachio crusted Duroc pork tenderloin, potato chive pancake, duck fat roasted brussel sprouts, green peppercorn sauce	
FILET MIGNON	34
Charbroiled angus select filet mignon, roasted mushrooms, cabernet demi, crushed New potatoes with fresh chervil	
GRILLED SKIRT STEAK CHIMICHURRI	24
Skirt steak, sautéed broccolini and oven roasted fingerling potatoes	
NEW YORK	26
Grilled New York strip steak, cabernet demi, Maytag blue cheese gratinee, sage brown butter, house made gnocchi, sautéed broccolini	

A \$5.00 charge will be applied to split entrée items
Parties of 6 or more will be on one check with an 18% gratuity added