

DINNER ENTRÉES

GRILLED LOCH DUART SALMON

Served with Miso-Sweet Potato Mash, Chinese Long Beans & a Sesame Burre Blanc \$ 23.50

GRILLED DRY-AGED, GRASS FED PRATHER RANCH FILET MIGNON

With Lobster & White Cheddar Twice Stuffed Potato & a Brandy-Peppercorn Sauce \$ 26.50

GRILLED RARE AHI TUNA

Served with Sweet & Sour Sauce, Sunomono Salad & a BBQ Duck Spring Roll \$ 19.50

BLACK PEPPER PAPPARDELLE

Served with Herb Roasted Chicken, Wild Mushrooms & Truffle Oil \$ 16.50

PESTO ENCRUSTED HALIBUT \$ 21.50

Pan Seared & Finished with Carrot & Star Anise Sauce, Served with Fennel Potato Pot Stickers

SEARED CRIOLLO MARINATED BREAST OF CHICKEN

Served with Tomatillo Sauce, Green Rice with Mango-Pineapple Salsa & Crispy Yucca Root \$ 18.50

PARADISE BAY CIOPPINO

Fresh Dungeness Crab, Mussels, Clams & Prawns Swimming in a Tomato Fennel Broth \$ 23.50

BBQ BABYBACK RIBS "PARADISE STYLE" Half Rack \$ 16.50 Full Rack \$ 21.50

With Cole Slaw, Sweet Potato Fries & House Made Coca-Cola BBQ Sauce

SEARED MONGOLIAN COLORADO LAMB CHOPS

With Coconut-Mango Rice & Wasabi Cream \$ 24.50

ARTICHOKE-SUNDRIED TOMATO RAVIOLI

In a Rock Shrimp-Roasted Garlic Broth \$ 16.50

CERTIFIED ORGANIC PRATHER RANCH BURGER

8 oz. of Dry-Aged, Grass Fed Beef Cooked to Order & Served With Garlic Fries \$ 12.50

Cheddar, Swiss or Blue Cheese-\$ 1.25 ~ Applewood Smoked Bacon-\$ 1.00

Portobello Mushroom-\$ 1.50

FISH & CHIPS

Tender Pieces of Beer Battered Fresh Halibut, Served with House Made Tartar Sauce, Cocktail Sauce, Creamy Cole Slaw & Garlic Fries \$ 16.50

SIDE DISHES

Coconut-Mango Rice \$ 4.50

Miso Sweet Potato Mash \$ 3.75

Fennel-Potato Potstickers \$ 3.75

Lobster & White Cheddar Twice Stuffed Potato \$ 8.50

For Parties of 6 or More, a Suggested Gratuity of 18% Will Be Included