

DINNER

World Tour "By Sea"

We ask that you please inform your server if you have any allergies. Thank you

Crab Cake With Remoulade (usa) 18.95
two 6 oz Crispy Crab Cake, served with fries and garlic vinaigrette salad

Grilled Tuna Steak With Coconut Crust (tahiti) 18.95
tuna steak seared (rare), coconut peanut rice tahitian sauce, soy honey salad

Crusted fish With Grilled Shrimp (france) 19.95
crusted with a blend of nuts and herb butter served with a vegetable medley, steamed potatoes in a red bell roasted garlic cream sauce

Grilled Shrimp Pasta, Mussels, Cognac Lobster Broth (france) 19.95
homemade pasta in a rich lobster garlic sauce, vegetables

Crispy Fish Taco (hawaii) 13.95
2 tacos with grilled tilapia, slaw, fruit pico, coconut peanut rice, cilantro chimichurri, huli-huli sauce

Shrimp Skewer With Coconut Sambal Sauce (malaysia) 19.95
jumbo grilled shrimp served with coconut peanut rice soy honey salad, sweet potato plantain cake *SPICY*

Side of spring mix and romaine, your choice of dressing 4.25
mint-basil, smokey caesar, soy honey, french garlic or toasted walnut jalapeno *SPICY*

Hot Sides 4.95
puff potatoes (6), french fries, sweet potato plantain cake garlic green beans, sauteed vegetables

All items are made from scratch in our kitchen. we are sorry if we are sold out of your favorite menu item.

Sides



World tour " By Land "

substitution 2.00 - split plate 2.00

Beef Tender , Cognac Peppercorn Sauce (france) 21.95
served with sauteed vegetables and puff potatoes
please rare to medium rare only !!! * **SPICY** *

Filet Mignon With Tarragon Sauce (france) 24.95
tenderloin , wrapped in bacon , served with puff
potatoes and garlic green beans add 6 snails 3.00

Grilled Ribeye With Sea Salt Herb Butter (france) 24.95
grilled ribeye , topped with butter , served with
french fries and garlic vinaigrette salad

Stuffed Lamb Leg with Goat Cheese (france) 21.95
served with sauteed vegetables , roasted garlic butter
tomato sauce, twice baked goat cheese potato

Beef Lasagna (italy) 13.95
made with a rich white sauce , beef simmered in
tomato basil sauce , mozzarella cheese

Pork " osso bucco " (france) 20.95
simmered in a red wine and pork demi-glaze with mash
potatoes and sauteed vegetables

Chicken " mediterranean " (france) * **healthy** * 16.95
chicken breast and leg slowly cooked in a blend of
peppers , tomato , garlic , capers and olives , served with
puff potatoes

Menu Degustation 49.95

4 courses each paired with a 4 oz glass of wine
Please no split and no substitution

Escargots
and
Kim Crawford sauvignon blanc

* * *

Grilled salmon with white wine sauce
sauteed vegetables , garlic mash
and
Fat Bastard chardonnay

* * *

Filet mignon with tarragon glaze
garlic green beans puff potatoes
and
Root 1 , Cabernet sauvignon

* * *

Creme brulee
and
Barton & Guestier Vouvray



Appetizers and Tapas

Homemade stuffed jalapenos 7.95
stuffed with chorizo and cream cheese * spicy *

Escargot 8.95
6 snails broiled in garlic
butter with toast

Goat cheese salad , mint basil salad 8.50
add jumbo grilled shrimp 13.95

Tomato basil soup small
small 4.25 large 5.95

Salmon Caesar 13.95
tossed in our smokey caesar dressing
with poblano crema sauce

Jumbo grilled shrimp (for two) 12.95
Topped with a lot of lemon garlic butter
and homemade cheese blend , then broiled

Wings of the week (10) 7.95

Crab cake 6.95
served with remoulade , garlic salad

Crusted french onion soup 8.95
traditional , topped with a puff pastry crust and swiss cheese

Pot of olives 4.50
marinated in olive oil , garlic orange and rosemary

Roasted garlic hummus 5.95
served with pita bread

Crunchy Mc and cheese 5.95
with bacon and jalapenos

Goat cheese ravioli 7.95
in roasted garlic tomato sauce

Chicken enchiladas (2) 6.75
with poblano sauce , sour cream

Monster burger with fries one pound 13.95 , half 8.95
slaw , tomato , pickles

Desserts

Chocolate cake with caramel sauce 4.50

Vanilla creme brulee 4.50

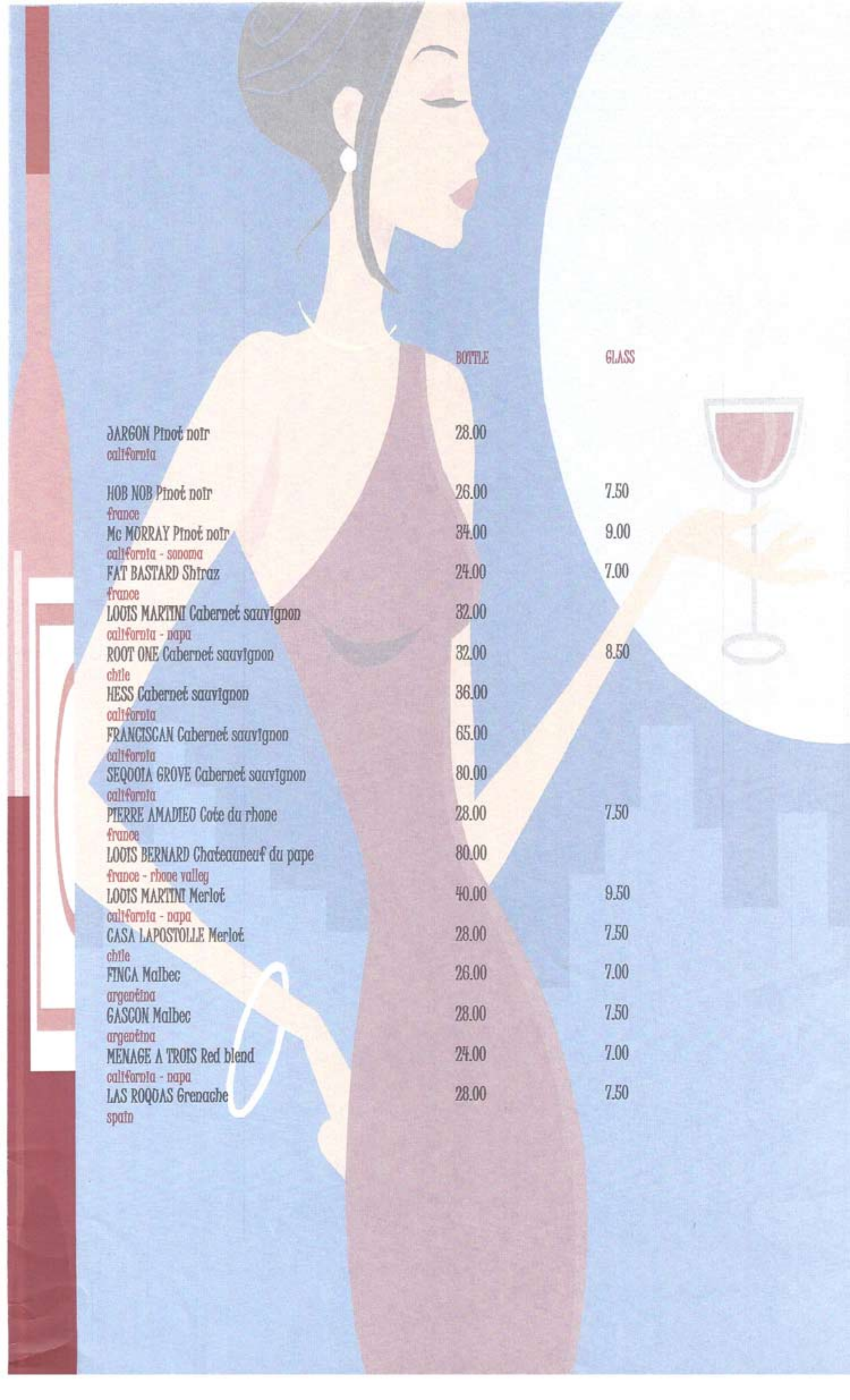
Soaked chilled pound cake, hot berry sauce 5.50

Brownie baked in a jar (for two) 10.00

Daily pie or cheesecake 5.00

Nougat glace 5.00





JARGON Pinot noir
california

BOTTLE

28.00

HOB NOB Pinot noir
france

26.00

GLASS

7.50

Mc MORRAY Pinot noir
california - sonoma

34.00

9.00

FAT BASTARD Shiraz
france

24.00

7.00

LOUIS MARTINI Cabernet sauvignon
california - napa

32.00

ROOT ONE Cabernet sauvignon
chile

32.00

8.50

HESS Cabernet sauvignon
california

36.00

FRANCISCAN Cabernet sauvignon
california

65.00

SEQUOIA GROVE Cabernet sauvignon
california

80.00

PIERRE AMADIEO Cote du rhone
france

28.00

7.50

LOUIS BERNARD Chateauneuf du pape
france - rhone valley

80.00

LOUIS MARTINI Merlot
california - napa

40.00

9.50

CASA LAPOSTOLLE Merlot
chile

28.00

7.50

FINCA Malbec
argentina

26.00

7.00

GASCON Malbec
argentina

28.00

7.50

MENAGE A TROIS Red blend
california - napa

24.00

7.00

LAS ROQUAS Grenache
spain

28.00

7.50

GLASS

BOTTLE

HOGEL RIESLING france alsace	42.00	
NEW HARBOR Sauvignon blanc new zealand	26.00	7.50
KIM CRAWFORD Sauvignon blanc new zealand	34.00	9.00
HESS SOSKOL Chardonnay california	44.00	
LOUIS LATOOR Chardonnay france - ardeche	24.00	7.00
FAT BASTARD Chardonnay france	24.00	7.00
LA CREMA Chardonnay california - sonoma	36.00	9.50
DE VILLAINÉ Aligoté france - burgundy	58.00	
LA VIEILLE FERME Rose france - provence	16.00	5.00
B & G VOOVRAY france - lotre valley	28.00	7.00
MAST MASTANCO Pinot grigio italy	28.00	7.50
GABBIANO Pinot grigio italy	24.00	6.50
SPARKLING		
GLORIA FERRER Blanc de noir california - sonoma	32.00	
DRAGONFLY SANGRIA Red or White		5.00
THE O'MARA'S FAMILY Irish country cream , caramel or mint chocolate ireland		5.00
DOMESTIC BEERS		
Budweiser , Bud light , Michelob ultra , Coors light , Miller light , Land shark Shiner bock , Samuel adams		3.25
PREMIUM BEERS		
Dos XX lager , Heineken , Newcastle brown ale , Cusquena , Corona Pilsner urquel		4.00



LUNCH MENU

Tomato basil soup Cup : 3.95 Bowl : 4.95

Hot goat cheese salad with mint basil dressing 7.95

Salmon caesar with poblano sauce 11.50

Grilled chicken caesar with jalapeno walnut dressing * **spicy** 7.25

Grilled shrimp skewer with coconut sambal sauce * **spicy** 11.50

5 jumbo shrimp with coconut rice , soy honey salad , chimichuri

Side salad , choice of dressing , smokey caesar , mint basil , french garlic , soy honey , walnut jalapenos 4.95

Soup & salad 6.95

bowl of tomato basil , choice of salad

Seared Tuna sandwich 10.95

brioche , asian slaw , wasabi lemon mayo , fries

Grilled chicken sandwich 8.25

toasted bread , fruit pico , shredded cabbage , ancho-chile spread , fries

Pulled pork sandwich with citrus BBQ sauce 8.95

toasted bun , lots of meat , pickles , tomato , shredded cabbage , fries

Blackened tilapia sandwich 7.95

Toasted bread , remoulade , shredded cabbage , tomato

Cheeseburger 8.50 Double 10.95

1/2 pound beef , shredded cabbage , american cheese , tomato , pickles , fries

Pulled pork quesadilla 6.95

served with shredded lettuce cabbage , sour cream , fruit pico , huli huli sauce

Roasted garlic hummus 4.95

Crunchy mac & cheese 4.95

Goat cheese ravioli 7.95

filled with creamy goat cheese with herb and white wine sauce

Crab cake 11.50

served with french garlic salad , fries , remoulade sauce

Chicken enchiladas (2) 6.25

served with poblano cream sauce , shredded lettuce cabbage , sour cream

Chocolate cake , pound cake , creme brulee 4.50