



Dinner Menu



Appetizers

Opal Classic Caesar Salad

With Fresh Grated Parmigiano Reggiano and Garlic Croutons 7.95
With Crabmeat Crostinis add 7.95

Mixed Gourmet Greens

With Red Tomatoes, Roasted Pinenuts and our Herb Vinaigrette 6.95

Butter Lettuce with Gorgonzola

With Shaved Red Onions and our Herb Vinaigrette 8.95

Grilled Eggplant and Portabello Mushroom Salad

With Gourmet Greens, Goat Cheese Pesto Crostinis
and a Fresh Cilantro Infused Extra Virgin Olive Oil 9.95

Black-Pepper Crusted Ahi Tuna Seared Rare

With an Amazuki Salad, Crispy Wontons and a Wasabi Cream 10.95

Pan Seared Crab Cakes

With Endive, Fire Roasted Red Peppers, tossed with our Herb Vinaigrette
and drizzled with a Roasted Red Pepper Aioli 10.95

Pesto Sauteed Bay Scallop Salad - Local's Favorite

With Toasted Pinenuts and Fresh Grated Parmigiano Reggiano
on a Baby Spinach Salad with our Roasted Garlic Dressing 10.95

Bouillabaisse of Fresh Tiger Prawns, Sea Scallops and Fresh Shucked Oysters*

In a Tomato Herb Garlic Broth, with Saffron, Fresh Cilantro,
Anaheim Chiles, Fennel, and our Garlic Bread 11.95

Shredded Phyllo Wrapped Tiger Prawns, Flash Fried Served with a Coconut Curry Dipping Sauce

On Napa Cabbage Salad with Mandarin Oranges, Toasted Almonds,
Julienne Vegetables and our Sesame Asian Vinaigrette 11.95

Gourmet Pizzas

From Our Wood Burning Oven

Tiger Prawn Pizza with Pesto, Baby Spinach and Roasted Red Peppers

With Tomatoes, Fresh Grated Parmigiano Reggiano and Pecorino Cheese 14.95

Smoked Chicken Pizza with Smoked Mozzarella and a Chipotle Glaze

With Tomatoes, Shaved Red Onions and Fresh Cilantro 13.95

Prosciutto, Goat Cheese and Garlic Spinach Pizza

With Pesto, Tomatoes, Shaved Red Onions and Smoked Mozzarella 13.95

Homemade Three Cheese Pizza- Cooked in our wood-burning pizza oven

With Pesto, Tomatoes, Shaved Red Onions, Smoked Mozzarella, Goat Cheese
and Gorgonzola Cheese 12.95



Main Courses

Grilled Chicken Scallopini Rolled with Goat Cheese and Pesto

On a Salad of Baby Arugula and Watercress with Avocado, Tomatoes
and our Herb Vinaigrette 13.95

Warm Seafood Salad on Fresh Baby Spinach and Gourmet Greens (Local's Favorite)

With Sauteed Fresh Tiger Prawns, Salmon, Bay Scallops and the Fresh Fish of the Day
Roma Tomatoes, Fresh Cilantro and Our Garlic Dressing 14.95

Sauteed Chicken on Penne Pasta with a Homemade Chipotle Cream

With Caramelized Onions, Tomatoes, Roasted Red Peppers, Sweet Basil
and Fresh Grated Parmigiano Reggiano 14.95

Homemade Tomato Linguini with Shrimp and Anaheim Chiles*

With Fresh Cilantro, Sauteed Garlic, Toasted Pinenuts and a Rich Ginger Chicken Broth 13.95

Homemade Basil Fettuccine with Sauteed Tiger Prawns

With Homemade Pesto, Tomatoes, Fire Roasted Red Pepper
and Smoked Mozzarella Cream Sauce 14.95

Vegetable Napoleon with a Gorgonzola Potato Cake and Wild Mushrooms

With a Grilled Portobello Mushroom, Grilled Eggplant, Sauteed Garlic Spinach, Grilled Polenta, Roasted Red Peppers, a Roasted Tomato Sauce and Fresh Grated Parmigiano Reggiano 13.95

Arborio Risotto with Sauteed Wild Mushrooms, Fresh Asparagus and Artichokes

With Toasted Walnuts, a Fresh Grated Parmigiano Reggiano Cream and a Gourmet Truffle Oil 14.95

Wild Mushroom Stuffed Chicken Breast on Fresh Herb Risotto

With a Roasted Tomato Marsala Cream Sauce
and Fresh Grated Parmigiano Reggiano 14.95

Lemon Grass Crusted Fresh Salmon Filet with a Thai Curry Sauce (Local's Favorite)

With Sauteed Julienne Vegetables
and a Caramelized Apple and Orange Zest Basmati Rice 21.95

Honey Glazed Roasted Duck with a Chambord Blackberry Compote

On Wild Rice with a Port Wine Demi Glace 22.95

Marinated and Grilled "Flat Iron" Steak with Gratin Potatoes

With Sauteed Fresh Vegetables and a Pancetta Cipollini Onion Sauce 22.95

Chile Crusted Filet Mignon* (Local's Favorite)

With Whipped Truffle Butter Yukon Potatoes, a Smoked Mozzarella and Pesto Stuffed Grilled Pasilla Chile
and a Roasted Garlic and Wild Mushroom Zinfandel Sauce 6oz. 24.95 9oz. 29.95

Herb Grilled Filet Mignon (Local's Favorite)

With Whipped Truffle Butter Yukon Potatoes, Sauteed Broccoli & Green Beans
and a Port Wine-Marsala and Wild Mushroom Cream Sauce 6oz. 24.95 9oz. 29.95

** Chiles will vary in spice depending on the season*

Our Chefs have carefully created our dishes. Thank you for not requesting alterations to our menu items



Samples of Nightly Specials



Appetizers

Homemade Roasted Carrot, Orange and Ginger Soup 6.95

Warm Fried Brie on Fresh Arugula and Watercress Salad
With Granny Smith Apples, Toasted Almonds, and our Herb Vinaigrette 9.95

Flash Fried Fresh Portobellos on Wild Mushroom and Goat Cheese Quesadilla
With Mixed Gourmet Greens and finished with a White Truffle Oil 9.95

Roasted Duck Confit on Baby Arugula and Watercress Salad
With Grilled Pears, Toasted Almonds, Wild Rice, and our Fresh Raspberry Vinaigrette 11.95

Fresh Ahi Tartare, Avocado Salsa and Tomato Napoleon with Homemade Taro Chips
with a Spicy Chile Oil, and a Soy Glaze 11.95

Crabmeat and Avocado Timbale Wrapped with Smoked Salmon
With Capers, a Horseradish Cream, a Roasted Red Pepper Aioli
and a Fresh Cilantro Infused Extra Virgin Olive Oil 12.95

Grand Marnier-Seared Fresh Tiger Prawns with Grilled Pancetta-Wrapped Peaches
On Baby Arugula with Toasted Hazelnuts, Avocado and a Sherry Vinaigrette 12.95

Mains

Bacon Wrapped Slow Roasted Free Range Chicken Coq Au Vin
Tender Chicken in a Bordeaux Reduction with Mushrooms, Roasted Garlic, Bacon,
Caramelized Onions, and Fresh Herbs. Served with Roasted Eggplant and Zucchini Gratin 19.95

Paella...Fresh Steamed Mussels, Manila Clams, Tiger Shrimp, Chicken and Chorizo Sausage
On Saffron Rice with a Garlic Herb Broth 19.95

Stuffed Grilled Pork Loin with Figs, Apricots and Caramelized Onions
On Whipped Sweet Potatoes and a Port Wine Demi Glace 19.95

Homemade Potato Gnocchi and Sauteed Fresh Sea Scallops
With Fresh Sauteed Chanterelle Mushrooms, Tomatoes, Chives, Garlic, and a Brandy Cream Sauce 18.95

Macadamia Crusted Fresh Alaskan Halibut with an Orange Citrus Sauce
On Truffle Butter Whipped Yukon Gold Potatoes and a Fresh Mango Salsa 25.95

Roasted Fresh Wild Salmon Filet on a Fresh Crabmeat and Purple Potato Stew
With Grilled Asparagus, Broccoli, Baby Red and Yellow Tomatoes and a light Pesto Cream 26.95

14 oz. Grilled Ribeye Steak on Tuscan Style White Beans
With an Herb Butter and Sauteed Fresh Vegetables 31.95

Grilled New Zealand Lamb Chops on a Rosemary and Sweet Onion Zinfandel Sauce
With Sauteed Garlic Spinach and Whipped Yukon Gold Potatoes 30.95

Grilled Venison Rack on a Caramelized Apple and Red Cabbage Stew
With a Wild Rice Souffle and a Fresh Thyme Port Wine Reduction 28.95

Homemade Spicy Filet Mignon Pizza- Cooked in our wood-burning pizza oven
With Red Tomato, Grilled Red Onions, Fresh Cilantro, Anaheim Chiles,
Smoked Mozzarella and Fresh Grated Parmigiano Reggiano 15.95