

Main Courses

please contact us for more selections

Roasted beef tenderloin
Chef's butter reduction
Served on baby arugula

Mediterranean chicken
Green olives, capers, sweet plums,
garlic, brown sugar, white wine

Thai curry
Baby corn, straw mushrooms,
Water chestnut, fresh herbs, lime
(Shrimp, beef, chicken, or veg)

Filet mignon Maui style
Served w/ gourmet bell peppers
Chef's butter reduction

Linguine Bolognese
Hot Italian sausage, red wine, cream

Honey sriracha chicken
Tender chicken thighs, garlic, scallion
Sweet, spicy Asian flavors

Linguine Puttanesca
Mediterranean olives, feta, tomato
Garlic, fresh herbs
(Vegetarian)

Asian-marinated salmon
Marinated in delicious Asian seasoning
Topped w/ scallions, sesame seeds

Mediterranean whitefish
Atlantic cod, onion, tomatoes
Kalamata olives, fresh herbs

Chicken Asiago
Tender chicken breast lightly breaded
White wine, cream, Asiago, fresh herbs

Stuffed Portobello mushrooms
Sun-dried tomatoes, mascarpone
Gorgonzola, garlic, fresh herbs
(Vegetarian)

Chile-garlic noodles
Pan roasted peppers, chilies, garlic
Honey balsamic reduction,
Asian wonton noodles
(Vegetarian)

Gnocchi w/ wild mushrooms
Red bell pepper, garlic, Parmesan
(Vegetarian)

Rosemary chicken
Chicken thigh medallions, bacon, garlic
Wild mushrooms, red wine reduction

Asian braised baby back pork ribs
Gently milk braised and served w/
House made pineapple bbq sauce

Citrus Cuban pulled pork
Marinated w/ orange-lime seasoning

Chicken Dijon mascarpone
Creminis, marsala wine, fresh herbs
Creamy mustard sauce

Chicken tarragon
Tender chicken breast, tarragon, shallot
Creamy white wine sauce

Chile lime salmon
Marinated w/ fresh lime, chile peppers
Spicy mustard, olive oil, fresh herbs
Topped w/ scallions