

Dinner Appetizers

Ahi Tuna Tartar

Avocado, Scallions, Ginger, Wonton Crisp, Tobiko Caviar 17

Prawn and Scallop Ceviche

Fresh Prawns, Day Boat Scallops, Mango Habanero Chili Water served with Mini Taco Shells 18.5

Stuffed Roasted Anaheim Chili Pepper

Roasted Vegetables, Quinoa, Goat Cheese, Ancho Chili Butter Sauce 13

Baked Brie in Puff Pastry

Pear Chutney, Beurre Blanc, Roasted Pine Nuts 14

Artisan Cheese Plate

Three Types of Cheese, Warm Fig Compote, Candied Walnuts, Grilled Crostini, Aged Balsamic 18

Sautéed Maine Mussels

Nueske's Bacon, Whole Grain Mustard and Ale Butter Sauce, Grilled Bread 17

Jumbo Coconut Shrimp

Tomato Chutney, Asian Plum Sauce 16.5

Seasonal Oysters

On the Half Shell with Three Dipping Sauces* 18

Spicy Fried Oysters

Asian Salsa, Spicy Vinaigrette 19

Sautéed Lump Crab Cakes

Served over Sweet Corn Butter Sauce, topped with Pasilla Chile, Grilled Corn Relish 19

Soups and Salads

Wild Mushroom Soup

Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons 10

Tahitian Corn Chowder

Sweet Corn Chowder with a Hint of Vanilla, Garnished with a miniature Lump Crab Cake 12

Geoffrey's Caesar Salad

Grated Parmesan, Classic Caesar Dressing*, Garlic Croutons 11.5

Summer Watermelon Salad

Wild Arugula, Fresh Organic Watermelon, Feta Cheese, Toasted Almonds, Italian Style Vinaigrette 12

Grilled Vegetable and Golden Quinoa Salad

Mixed Greens, Portobello Mushroom, Red Pepper, Zucchini, Squash, Eggplant, Basil Vinaigrette 13

Golden Beet Salad with Herbed Goat Cheese

Micro Greens, Tangerine Walnut Vinaigrette* 12.5

Poached Baby Bartlett Pear Salad

Mixed Greens, Cayenne Candied Pecans, Humboldt Fog Goat Cheese, Pear Honey Vinaigrette 15.5

** Please note that some items contain raw eggs.*

Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

Dinner Entrées

Sautéed Day Boat Sea Scallops

Foie Gras Risotto, Pomegranate Reduction 36

Grilled Pacific Swordfish

Braised Bacon and Fingerling Potato Hash, Wild Arugula, Smokey Braising Jus Reduction 37

Herb Crusted Salmon

Beluga Lentil, Baby Spinach and Clam Juice Ragout, Blood Orange Butter Sauce 29.5

Seafood Paella

Prawns, Mussels, Manila Clams, Scallops, Pork Chorizo, Chicken, Saffron Rice in a Seafood Broth 33

Moroccan Shrimp

Roasted Eggplant Infused Potatoes, Spicy Sweet Vermouth Butter Sauce 30

Pan Seared Chilean Sea Bass

Pesto Potatoes, Heirloom Tomato Marmalade, Basil Oil 39

*Steamed Maine Lobster***

1 & ¾ lb lobster, Puff Pastry Basket, Vegetable Ribbons, Madeira Butter, Vanilla Lobster Sauce 58

*Geoffrey's Surf n' Turf ***

Petite Filet, Potato Risotto, Cabernet Sauce,

1 & ¾ lb Lobster, Vegetable Ribbons, Madeira Butter, Vanilla Lobster Sauce 80

Miso Braised Tofu

Miso Braised Firm Tofu, Sautéed Asian Vegetables, Hot and Sour Sauce 24

Oven Roasted Chicken Roulade

Stuffed with a Spinach Bread Pudding, Broccoli Rabe, Sage Country Gravy 28

Slow Braised Kobe Wagyu Beef

Mashed Potatoes, Rotkraut Dumpling, Braising Jus 32

Filet Mignon

8 oz Filet Mignon, Chanterelle Mushroom Potato Risotto, Grilled Asparagus, Cabernet Sauce 44

Grilled 16 oz Prime Rib Chop

Mashed Twice Baked New Potato, "Cesar'd" Brussel Sprouts, Green Peppercorn Brandy Sauce 65

Kobe Wagyu New York Steak

12 oz Kobe Wagyu Steak, Parmesan French Fries, Baby Spinach Salad, Bordelaise Sauce 68

Executive Chef Bijan Shokatfard

*** Pre-cooked weight approximately 1 & 3/4 pounds*

~ Your Valet charge is included on your check.