

Appetizers

Ahi Tuna Tartar

Avocado, Scallions, Ginger, Wonton Crisp, Tobiko Caviar 16.5

Prawn and Scallop Ceviche

Fresh Prawns, Day Boat Scallops, Mango Habanero Chili Water served with Mini Taco Shells 18

Stuffed Roasted Anaheim Chili Pepper

Roasted Vegetables, Quinoa, Goat Cheese, Ancho Chili Butter Sauce 12

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 17

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

Seasonal Oysters

On the Half Shell with Three Dipping Sauces* 17.5

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

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

** 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.

Salad Entrées

Grilled Ahi Niçoise Salad

Niçoise Olives, Haricot Verts, Eggs, Red Rose Potatoes, Grain Mustard Vinaigrette 22

Mediterranean Chicken Salad

Pesto Chicken, Greens, Roasted Peppers, Marinated Tomatoes, Feta Cheese, Pesto Vinaigrette 19

Spicy Shrimp Salad

Tamarind Marinated Grilled Shrimp, Baby Arugula, Grilled Corn, Jicama, Spicy Asian Vinaigrette 21

Maine Lobster Cobb Salad

1 lb Lobster**, Nueske's Bacon, Tomatoes, Avocado, Egg, Blue Cheese, Honey Dijon Vinaigrette* 33

Lunch Entrées

Miso Braised Tofu

Miso Braised Firm Tofu, Sautéed Asian Vegetables, Hot and Sour Sauce 18

Grilled Vegetable Panini

Portobello Mushroom, Eggplant, Zucchini, Roasted Bell Pepper, Goat Cheese, Mixed Green Salad 17

Herb Crusted Salmon

Artichoke Heart Puree, Broccolini, Roasted Tomato Beurre Blanc 24

Geoffrey's Aloha Kobe Burger

Grilled Pineapple, Sliced Bacon, Cheddar Cheese, Bacon Teriyaki Sauce, Sweet Hawaiian Bun, French Fries 22

Seafood Paella

Prawns, Mussels, Manila Clams, Scallops, Pork Chorizo, Chicken, Saffron Rice in a Seafood Broth 26

Chicken Piccata

Sautéed Vegetables, Mashed Potatoes, Lemon Caper Butter Sauce 22

Sautéed Day Boat Sea Scallops

Foie Gras Risotto, Pomegranate Reduction 29

Pan Seared Chilean Sea Bass

Pesto Potatoes, Heirloom Tomato Marmalade, Basil Oil 37

Geoffrey's Grilled Prime Flat Iron Steak

Choice of Scrambled Eggs or Fresh Vegetables 22

Geoffrey's Grilled Filet Mignon

Choice of Scrambled Eggs or Fresh Vegetables 28.5

Geoffrey's Benedicts

Toasted Croissant, Prosciutto di Parma, Rosemary Potatoes, Fresh Fruit, Hollandaise Sauce* 19

Toasted Croissant, Lump Crab Cake, Rosemary Potatoes, Fresh Fruit, Hollandaise Sauce* 23

Executive Chef Bijan Shokatfard

*** Pre-cooked weight approximately One pound*

Your Valet Charge is included on your check.