



Small Bites

Mediterranean Shrimp

marinated chilled shrimp with capers, parsley & extra virgin olive oil served with croutons & tarragon aioli

\$12

Crab Cakes

seared crab cakes served with a wasabi aioli & celery heart & radish salad

\$13

Mozzarella Bocconcini

mozzarella bocconcini salad with tomatoes, basil balsamic syrup & hawaiian volcanic red salt

\$8

Chicken Quesadillas

served golden brown with cheese, sour cream, guacamole & salsa

\$10

Coconut Shrimp

three crispy fried jumbo shrimp served with apricot dipping sauce

\$13

Buffalo Wings

jumbo hot wings served with celery, carrots & bleu cheese dressing

\$10

Chicken Tenders

chicken tenders deep fried & served with fresh cut french fries with ranch & bbq dipping sauces

\$9

Salads

Crab Salad

lump crab meat, sliced green apples, celery hearts & baby greens tossed with apple lemon vinaigrette
\$13

Cobb Salad

chopped greens, chicken, avocado, gorgonzola cheese, bacon, tomato & eggs tossed in our vinaigrette dressing
\$16

Caesar Salad

served in the traditional style
\$12

with Grilled Chicken or Shrimp additional \$6

Sandwiches

Chicken & Avocado Sandwich

chicken breast grilled & topped with avocado, roasted peppers & toasted monterey jack cheese
\$15

Peppered Bacon Cheeseburger

a half pound fresh ground angus beef burger topped with peppered bacon, cheddar cheese, lettuce, tomato & shaved onions with our special sauce
\$15

Fresh Roasted Albacore Tuna Salad Sandwich

roasted daily with fresh herbs, mixed with lime caper dressing & served on artisan parmesan bread
\$14

Big Bites

Grilled New York Strip

angus 12 oz grilled new york strip steak topped with porcini mushrooms & bleu cheese cream with olive oil crushed potatoes
\$32

Sea Bass

seared sea bass with mussels, artichokes, fennel, & spinach in a tomato herb broth
\$29

Roasted Chicken

roasted chicken supreme over sautéed butternut squash & organic kale with natural jus
\$21

Specialty Martinis

\$9.50

Desert Rose

The Signature Drink of The Resort.
A Perfect Blend of Ketel One
Citron, Triple Sec, Pama
Pomegranate, with a Splash of
Hibiscus Tea.

Sour Apple Martini

Smirnoff Vodka, Sour Apple
Pucker and a Splash of Sweet &
Sour.

Lemon Drop Martini

Absolut Citron, Triple Sec, Fresh
Lemon and a Splash of Sweet &
Sour.

Cosmopolitan

Absolut Citron, Triple Sec and
Cranberry Juice.

Chocolate Martini

Stoli Vanil, Kahlua, Godiva
Chocolate and a Splash of
Cream.

Espresso Martini

Stoli Vanil, Starbucks Espresso
Liqueur, Kahlua and a Splash of
Cream.

House Specialties

\$8.50

Desert Tea

Smirnoff Vodka, Beefeater
London Gin, Bacardi Light Rum,
Midori Liqueur, Splash of Sweet &
Sour and Cranberry.

Pomegranate Mojito

A Desert Favorite!
Pama Pomegranate Liqueur And
Bacardi Light Rum Served Over
Crushed Mint Leaves And Sugar,
Topped With Club Soda.

Wine Selection

Champagne	Glass	Bottle
Chandon Brut Split	8	
Moet & Chandon White Star	18	<i>split</i>
Mumm Cuvee Brut		43
Piper Heidseck Brut Cuvee		79
Veuve Clicquot Ponsardin		85
Moet & Chandon Dom Perignon		160
White / Blush		
B.V. Chardonnay	8	26
Kendall-Jackson Chardonnay	9	34
Sonoma-Cutrer Chardonnay	14	42
La Crema Chardonnay	10	40
Rombauer Chardonnay	13	50
St. Supery Sauvignon Blanc	8	34
Matanzas Creek Sauv. Blanc	10	39
Luna Pinot Grigio	9	33
Beringer White Zinfandel	7	28
Red		
Aquinas Cabernet	7	30
Clos du Bois Cabernet	9	38
Ferrari-Carano Cabernet	13	52
Heitz Cabernet	16	65
B.V. Merlot	8	30
Flora Springs Merlot	11	44
Rutherford Hill Merlot	12	45
Deloach Pinot Noir	8	30
Au Bon Climat Pinot Noir	10	37
Rosenblum "Eagle Point" Zinfandel	11	42
Gravity Hills "Base Camp" Syrah	8	30
Banfi Chianti Classico Riserva	9	39