dinner

STARTERS

Rock Shrimp Cakes . Gingered Aioli	7.95
Five Pepper Calamari Filets . Spicy Aioli	8.95
EOS Gingered Caesar Salad . Sourdough Croutons	7.00
Organic Baby Lettuces . Bartlett Pear . Candied Pecans Maytag Blue Cheese . Pomergranate Vinaigrette	8.50
Lemongrass Seared Ahi Tuna Tower . Asian Salsa	9.95
Warm Thai Marinated Smoked Boneless Quail . Grilled Delicata Squash Mint Mango Chutney	12.95
Shi-itake Mushroom Dumplings . San Bai Su	8.50
Green Papaya Spring Rolls . Peanut Miso Sauce . Plum Cranberry Chutney	7.50
House Tea Smoked Idaho Red Trout . Crème Fraiche . Chive Oil Shoestring Potatoes	12.95

MAINS

Organic Camargue Red Rice And Rock Shrimp Stir Fry . Pineapple Fresca	14.95
Puffy Sugar Pumpkin Gnocchi . Fresh Sage And Ginger	12.95
Moorish Spiced Chicken Breast . Israeli Toasted Couscous Pineapple Chutney	15.95
Black Berry Sage Tea Smoked Peking Duck Breast	17.95
Mashed Sweet Potatoes . Plum Cranberry Chutney	33.95 (For 2)
Grilled Belgian Ale Marinaded Organic Rib Eye Steak Open Face Sandwich Fire Roasted Red Peppers . Housemade Fries And Asian Spiced Dill Pickle	15.95
Red Thai Curry Grilled New Zealand Rack Of Lamb	19.95
Mashed Sweet Potatoes . Cherry Chutney	37.95 (For 2)
Blackened Asian Cat Fish . Lemongrass Risotto	14.95
Grilled Hawiian Opah . Quinoa . Thai Spiced Tomato Concasse Chevre Crouton	16.95

ARNOLD ERIC WONG . CHEF/PROPRIETOR
MIKE KENELA . JIM TAYLOR . SOUS CHEFS

dinner

STARTERS

Kumamoto Oysters On The Half Shell . Trio Of Dipping Sauces	8.50 half dozen 16.00 dozen
Rock Shrimp Cakes . Gingered Aioli	7.95
Five Pepper Calamari Filets . Spicy Aioli	8.95
EQS Gingered Caesar Salad . Sourdough Croutons	7.00
Organic Baby Lettuces . Fresh Pears . Candied Pecans . Maytag Blue Cheese Pomergranate Vinaigrette	8.50
Lemongrass Seared Ahi Tuna Tower . Asian Salsa	9.95
Warm Thai Marinated Smoked Boneless Quail . Grilled Delicata Squash . Mint Mango Chutney	12.95
Shi-itake Mushroom Dumplings . San Bai Su	8.50
Green Papaya Spring Rolls . Peanut Miso Sauce . Plum Chutney	7.50
House Tea Smoked Idaho Red Trout . Creme Fraiche . Chive Oil Shoestring Potatoes	12.95

MAIN

Organic Camargue Red Rice And Rock Shrimp Stir Fry Mango-Pineapple Fresca	14.95
Puffy Delicata Squash Gnocchi . Fresh Sage And Ginger	12.95
Moorish Spiced Chicken Breast . Israeli Toasted Couscous . Spicy Pineapple Chutney	15.95
Black Berry Sage Tea Smoked Peking Duck Breast Mashed Sweet Potatoes . Plum Kumquat Chutney	17.95 33.95 (For 2)
Grilled Belgian Ale Marinaded Rib Eye Steak Sandwich Fire Roasted Red Peppers . Housemade Fries And Asian Spiced Dill Pickle	14.95
Red Thai Curry Grilled New Zealand Rack Of Lamb . Mashed Sweet Potatoes Cherry Chutney	19.95 37.95 (For 2)
Blackened Asian Cat Fish . Lemongrass Risotto	14.95
Grilled Swordfish . Quinoa . Thai Spiced Heirloom Tomato Concasse . Chevre Crouton	16.95

ARNOLD ERIC WONG . CHEF/PROPRIETOR
MIKE KENELA . JIM TAYLOR . SOUS CHEFS