

Tapas

Fried Brie: with pomegranate-rosemary honey...\$17

Temptation Vidalia onion soup: baked with Gouda and Gruyere...\$15

PEI Oysters: "Rockefeller"...\$20 (1/2 dzn)

Curried beef taco's: avocado, black bean salsa, coconut rice...\$15

Coconut Tempura Shrimp: Mr Das curry, and wakame...\$19

Classic Jumbo shrimp cocktail...\$19

Fried Calamari : with Parmigiano, lemon, and tomato sauce...\$15

Side Orders

Sweet potato fries...\$7 (v)

Rare paper thin onion rings...\$6 (v)

Garlic or wasabi mash potato...\$6 (V)

Truffled mash potato...\$12 (v)

Creamed spinach au gratin with cream cheese crust...\$8 (v)

Rare signature mac n cheese...\$8 (v)

Market Vegetable medley...\$8 (V)

Spinach mac n cheese...\$8 (V)

Sauteed asparagus...\$9 (V)

Sauteed button mushrooms with garlic butter and cognac...\$8 (v)

Side salad: mixed greens, cherry tomato, English cucumbers, carrots, balsamic dressing...\$9

Sauces:

Chimi-churri, Peppercorn, Homemade steak sauce

Vegetarian, and kids options available on request

Chef Dino Jagtiani: Culinary Institute of America 1994

Sous Chef: Surendra Das. Crew: Lal, Joe, Ariel

Steaks/Chops/Bones

We proudly plate Certified Angus Beef Prime, and Snake River Farms American Kobe, all steaks are aged minimum of 21 days

Certified Angus Beef Filet Mignon: Melt in your mouth tenderness
5oz ... \$29 or 8oz ... \$39

Certified Angus Beef Prime NY Strip: Hand cut, robust flavor
12-14oz..\$44

Certified Angus Beef Prime bone-in ribeye: "the cowgirl"
16-18oz...\$45

Snake River farms Gold Label American Kobe Flatiron steak
8oz...\$48

**Snake River Farms Gold Label American Kobe "Rib Eye Cap
aka Spinaelis"** 6-8 oz...\$79

"Nice Rack" of St Louis style pork ribs: slow roasted with
teriyaki bbq sauce, until meat falls off the bone...\$29

**All of the above served with choice of au gratin potato,
French fries, Cuban black beans 'n' rice, or fried plantains**

Add some WOW to your steaks

Bleu cheese crust, or Cajun blackened, ...\$3
Seared foie gras with shallot marmalade...\$15
Cognac-garlic sautéed Maine lobster tail...\$25 (8oz)

"Skewers"

Aspen Valley lamb shish kebabs: Traditional spiced ground
lamb, with tomato-cucumber salad, and cous cous...\$29

Pesto Grilled Jumbo Shrimp Brochettes: with truffled orzo
pasta primavera...\$39

Mission Farms organic chicken satay: with black beans 'n'
rice, fried plantains, grilled pineapple, and peanut curry sauce...\$28

Chicken 'n' Shrimp "combo skewer": with choice of side
order...\$33

Chef Specialities

Mc Dino's Burger: Kobe beef, secret sauce, Organic greens, vine
ripened tomato, crispy shallots, seared foie gras, and fries...\$27

Hoisin glazed Atlantic salmon: Soba noodles, Asian vegetables,
and Thai curry...\$38

Twin Maine lobster tails: sautéed with cognac, and garlic,
served with mash potatoes, asparagus, and lemon butter...\$49