



## Small Plates

|   |     |
|---|-----|
| <b>CHEF'S SOUP OF THE DAY</b>   | 4/6 |
| <b>BLACK COD</b><br><i>light miso marinade</i>  | 12  |
| <b>SEAFOOD GUMBO NEW ORLEANS STYLE</b>  | 5/7 |
| <b>MARASCHINO PIZZA</b><br><i>maraschino cherries, pancetta &amp; blue cheese</i>   | 11  |
| <b>MARINATED OLIVES</b><br><i>lemon, garlic &amp; shaved fennel</i>   | 4   |
| <b>FRENCH CHEESE PLATE</b><br><i>assorted artisan cheeses, fresh fruit</i>  | 12  |
| <b>FIRE ROASTED MUSSELS</b><br><i>fresh tomato &amp; leek-saffron broth</i>   | 9   |
| <b>BEEF CARPACCIO</b><br><i>arugula, capers, truffle oil &amp; lemon juice</i>  | 12  |
| <b>ILLEGAL BREAD</b><br><i>authentic Croation cheese-stuffed phyllo wrap</i>  | 6   |
| <b>BAKED ESCARGOT</b><br><i>mushrooms, sun-dried tomatoes, garlic &amp; herb butter</i>                                       | 8   |
| <b>SHRIMP CAKES</b><br><i>sautéed mushrooms, basil aioli &amp; tomato coulis</i>  | 9   |
| <b>MEDITERRANEAN TRIO</b><br><i>hummus, tzatziki, roasted-pepper salsa &amp; pita crisps</i>                                  | 8   |
| <b>ROBATA MINI SKEWERS TRIO</b><br><i>shrimp, chicken &amp; steak with Mez signature sauces</i>                               | 8   |
| <b>PAN-SEARED SCALLOPS</b><br><i>fresh spinach, cubed smoked bacon &amp; grilled red onions</i>                               | 11  |
| <b>GRILLED CALAMARI STEAKS</b><br><i>red &amp; banana peppers, white wine lemon butter sauce</i>                              | 9   |
| <b>BARBEQUE CHICKEN PIZZA</b><br><i>roasted red onions, barbeque sauce, jack &amp; parmesan cheeses</i>                       | 11  |
| <b>PISTACHIO CRUSTED GOAT CHEESE</b><br><i>braised endive, tomatoes, white truffle oil &amp; balsamic raspberry reduction</i> | 9   |
| <b>LAND 'n' SEA COMBO</b><br><i>beef carpaccio and ocean fresh tuna tartare</i>   | 18  |
| <b>PAN-SEARED SHASHIMI STYLE SESAME CRUSTED TUNA</b>  | 14  |
| <i>wasabi, pickled ginger, ponzu</i>  |     |

## Farm Fresh Salads

|  |    |
|--|----|
| <b>ARUGULA</b><br><i>fresh mozzarella, cranberries, walnuts, pomegranate vinaigrette</i>                                       | 8  |
| <b>CLASSIC CAESAR</b><br><i>crisp romaine with traditional dressing, garlic croutons &amp; parmesan cheese</i>                 | 7  |
| <b>ROASTED GOLDEN &amp; RED BEETS</b><br><i>mixed greens, pine nuts &amp; fresh herb goat cheese vinaigrette</i>               | 8  |
| <b>MEDITERRANEAN</b><br><i>roasted eggplant, grilled red peppers, tomatoes, cucumbers &amp; feta cheese</i>                    | 8  |
| <b>CRISPY CHICKEN</b><br><i>mixed greens, gorgonzola, tomatoes, candied pecans, grapes &amp; honey mustard dressing</i>        | 12 |
| <b>ROASTED RED PEPPER</b><br><i>feta, endive, arugula, basil oil</i>   | 7  |
| <b>HOUSE</b><br><i>romaine, hearts of palm, tomato, mushrooms, Granny Smith apples, candied pecans &amp; house vinaigrette</i> | 6  |

## Sides/6

|                         |                        |
|-------------------------|------------------------|
| Farm Fresh Grilled Corn | Sweet Potatoes & Bacon |
| Steamed Broccoli        | Grilled Asparagus      |
| Baked Mashed Potatoes   | Homemade Gnocchi       |
| Sautéed Snap Peas       | Hand-Cut Truffle Fries |
| Gruyère Mac & Cheese    | Baked Cauliflower      |

## Pasta and Risottos

|   |    |
|---|----|
| <b>ASIAGO CHICKEN PASTA</b><br><i>light tomato cream sauce</i>  | 17 |
| <b>BAKED LASAGNA</b><br><i>ricotta cheese &amp; bolognese sauce</i>   | 16 |
| <b>SAUTÉED GIANT RAVIOLI</b><br><i>shrimp, scallop, porcini mushroom, alfredo sauce</i>   | 27 |
| <b>FARM FRESH VEGGIE PASTA</b><br><i>fresh vegetables in a cream, marinara or pink sauce</i>  | 16 |
| <b>SAUTÉED SHRIMP AND SCALLOP LINGUINE</b><br><i>asparagus, tomatoes, basil &amp; mushroom cream sauce</i>                          | 23 |
| <b>CHICKEN RISOTTO</b><br><i>corn, artichokes &amp; roasted red peppers</i>   | 19 |
| <b>SEAFOOD RISOTTO</b><br><i>arborio rice with shrimp, scallops, mussels, calamari, fish &amp; chopped clams in a saffron sauce</i> | 28 |

## From the Fire

*with a choice of one side*

|   |              |
|---|--------------|
| <b>LAMB CHOPS</b><br><i>apricot chutney</i>   | 29           |
| <b>FILET MIGNON</b><br><i>pistachio béarnaise</i>   | 30           |
| <b>GRILLED AHI TUNA</b><br><i>ponzu &amp; basil aioli</i>   | 27           |
| <b>CEDAR GRILLED SALMON</b><br><i>teriyaki glaze</i>  | 22           |
| <b>GRILLED LOBSTER</b><br><i>vanilla-coconut sauce</i>  | market price |
| <b>RIBEYE</b><br><i>roasted mushroom demi-glaze</i>   | 28           |
| <b>NY STEAK</b><br><i>porcini-peppercorn sauce</i>  | 28           |
| <b>LAND 'n' SEA</b><br><i>seafood choice: prawns, scallops or lobster tail<br/>protein choice: lamb chops, ribeye, New York strip or filet mignon</i>   | 39/47        |
| <b>LAND SWORD</b><br><i>petit filet mignon, lamb chop, pork tenderloin, chicken breast &amp; mini beef patty grilled between red peppers and onions</i> | 32           |
| <b>SEA SWORD</b><br><i>salmon, tuna, mahi, prawns &amp; scallop grilled between red peppers and onions</i>  | 30           |

## Signature Entrées

|   |    |
|---|----|
| <b>BARBEQUE DIVER SCALLOPS</b><br><i>Louisiana Style</i>  | 27 |
| <b>BLACK COD</b><br><i>light miso sauce with broccolini</i>   | 26 |
| <b>BROILED JUMBO SHRIMP SCAMPI</b><br><i>homemade gnocchi</i>   | 26 |
| <b>VEGETARIAN PLEASURE</b><br><i>chef's choice of fresh grilled, steamed &amp; raw</i>  | 16 |
| <b>MAHI MAHI</b><br><i>white wine-lemon-butter-capers sauce &amp; garlic mashed potatoes</i>  | 23 |
| <b>ORGANIC FREE-RANGE CHICKEN</b><br><i>skillet roasted, balsamic-butter glaze, fresh grilled corn</i>                                  | 19 |
| <b>PAN-ROASTED PORK TENDERLOIN</b><br><i>caramelized Granny Smith apples, sherry wine sauce &amp; roasted potatoes</i>                  | 21 |
| <b>PECAN CRUSTED TROUT</b><br><i>oven roasted sweet potatoes, smoked bacon &amp; spinach with a broken cider vinaigrette</i>            | 22 |
| <b>GRILLED BUTCHER STEAK</b><br><i>served with demi-glaze and hand-cut truffle fries</i>  | 19 |
| <b>ATLANTIC RED SNAPPER</b><br><i>citrus beurre blanc, pesto potato cake &amp; marinated grape tomatoes</i>                             | 29 |
| <b>CHILEAN SEA BASS</b><br><i>ginger-butter-lime sauce, couscous, roasted pistachios</i>  | 30 |
| <b>MAPLE LEAF DUCK DUO</b><br><i>seared breast, raspberry demi-glaze &amp; confit leg<br/>honey ginger sauce with grilled asparagus</i> | 25 |
| <b>RACK OF WILD BOAR</b><br><i>mushroom risotto, oven-dried heirloom tomatoes &amp; peach zinfandel sauce</i>                           | 33 |