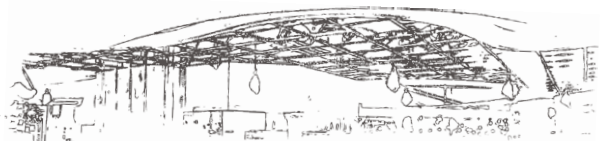


D I N N E R

STARTERS

The Grill
at quail corners



Roasted Baby Artichokes 11 herb citrus aoli

***Seared Ahi 18** spice encrusted | citrus slaw | serrano-soy dipping sauce

Grilled Mozzarella 13 sun-dried tomatoes | white wine | garlic | shallots | butter | green onion

***Shellfish Cocktail 19** shrimp | prawns | crab | cocktail sauce | celery | lemon wedge

Antipasto 14 chef's choice cured meats and cheeses | marinated olive blend | pepperoncini
crackers | honey | mustard

Lettuce Wraps 17 chicken | ginger | garlic | water chestnuts | mushrooms | onion | hoisin and soy sauce
fresh lettuce leaves | crispy wonton

Seasonal Soup cup 7 | bowl 9

SALADS

House Salad 7 romaine | mixed greens | seasonal vegetables | garbanzo

Traditional Wedge 11 chilled iceberg lettuce | blue cheese | hardwood smoked bacon | cherry tomatoes

***Classic Caesar 12** romaine hearts | parmesan | seasoned croutons | Caesar dressing

Add to salad grilled chicken, sauteed prawns, seared salmon, or striploin steak 10

Louie-Louie-Louie 31

prawns | shrimp | crab meat | tomato | asparagus | hard-boiled egg
crisp romaine | avocado | cocktail sauce | 1,000 island dressing

ARTISAN PLATES

***Mussels 14** tomatoes | shallots | basil | dijon | sweet vermouth sauce

***Mac n Cheese 17** crab | bacon | smoked gouda | herbed panko | cavatappi pasta
black truffles | roasted crimini

Pepper Rubbed 6 oz New York Steak 19 duck fat fries | chimichurri

Lamb Chops 24 t-bone loin chops | roasted fennel and pistachio | mint demi glaze | creamy risotto

Steamers 14 Manila clams | sweet slivered onion | white wine | garlic | butter | parsley

Portabello Mushroom Ravioli 17 mushroom | cream | white wine | butter | parmesan | crostini

***Grilled Colossal Prawns 24** white wine | butter | garlic | butter | fresh oregano | vegetable du jour | crostini
sun dried tomato risotto

Grilled Angus or Beyond Meat Burger 17 lettuce | tomato | onion | pickles | crispy onions or fries
add cheese, avocado or bacon 2

OLD SCHOOL

Steak Frites 31 New York striploin | pomme frites | butter | red wine demi reduction

***Cioppino 31** crab | manila clams | tiger prawns | scallops | mussels | market fish | spicy tomato broth | garlic crostini

Petrale Sole or Chicken Piccata 26 roasted crimini mushrooms | lemon caper beurre blanc | linguini | seasonal vegetable

Short Ribs 27 hoisin braised short ribs | mashed potatoes | braised spinach

***Cedar Plank Salmon 27** fresh Alaska salmon | buttery green beans | ruby rice blend | maple bourbon reduction

Filet Mignon 42 mashed potatoes | bernaise | seasonal vegetable

Pork Chop 25 brined chop | maple bourbon baby carrots | mashed potatoes

Calamari Steak 22 panko crusted | brown butter | lemon | rice | seasonal vegetable

Scallops 28 bacon wrapped | chef's risotto | seasonal vegetable | white wine lemon Beurre blanc

Braised Lamb Shank 29 chef's risotto | green beans | rosemary mint pan juice

PIZZA

Margherita 16 sliced fresh mozzarella ovalinis | tomato | fresh basil

Tribeca 17 Molinari salami | Italian sausage | pepperoni | olives | cheese

Sicilian 17 prosciutto | mushrooms | olive oil | roasted garlic | cilantro | parmesan | fresh mozzarella

Mediterranean 17 grilled chicken | spinach | oil roasted garlic | roasted red peppers | kalamata olives | feta cheese

Pesto Chicken 17 feta | sun dried tomatoes | mozzarella | spinach

Tax not included. 18% gratuity added to parties of 6 or more. Minimum table service \$5 per person. Split item charge \$3. Corkage fee \$17. Private room available for special events, Vino Reno.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, nuts, or eggs may increase your risk of a food borne illness.**