

APPETIZERS

MEATBALLS & GARLIC BREAD 7

Three homemade meatballs, marinara sauce and garlic bread

FLATBREAD 7

Chorizo - warm homemade flatbread topped with tomato sauce, cilantro, onions & chorizo
Chicken or Beef - warm homemade flatbread with tomato sauce, arugula & balsamic

CHICKEN SKEWERS 7

Two chicken skewers marinated in teriyaki sauce, served over rice pilaf

POT STICKERS 7

Pork dumplings served over shredded cabbage with a zesty teriyaki sauce

MARGHERITA PIZZA 9

A light and delicious pizza loaded with fresh sliced tomatoes, garlic and basil

SKIRT STEAK 11

A distinct blend of herbs & spices season this popular marinated steak, served with feta cheese and rich avocado

PORTOBELLO MUSHROOM 12

Large portobello stuffed with fresh seafood, topped with a champagne parmesan sauce

SHRIMP COCKTAIL 12

Large prawns over crisp lettuce combined with cucumber relish, avocado and cocktail sauce

AHI TUNA CHIPS 12

Rare blackened tuna slices melt against crispy wonton chips and a spicy aioli with oyster sauce glaze

CRAB CAKES 13

Two lightly breaded crab cakes over spring mix with honey dijon and chipotle cream sauce, with rich avocado garnish

SOUPS & SALADS

FRENCH ONION 5

A hearty broth of sublime: caramelized onions in a port reduction sauce draped with melted swiss cheese

ONYX HOUSE SALAD 5

A verdant spring mix with teardrop tomatoes, Bermuda onions and a splash of tangy balsamic vinaigrette

CAESAR SALAD 5

Romaine lettuce, croutons and parmesan cheese tossed in a creamy caesar dressing
Add Chicken 3 ~ Add Shrimp 5

SOUP DU JOUR 6

Our chef inspired soup of the day

CAPRESE SALAD 7

Vine-ripened tomatoes with fresh mozzarella, extra virgin olive oil, aged balsamic vinegarett and fresh basil

WARM SPINACH SALAD 7

Tender leaf spinach, chopped egg, bacon & red onion topped with warm bacon dressing

ENTRÉES

Entrees served with Chef Rey's daily side selections
Add soup or side salad to any entrée \$4

ASIAN STIR-FRY 16

Beef or Chicken, Asian style stir-fry with julienned vegetables, soy sauce and fried rice
Wine Suggestion: Cypress Sauvignon Blanc

RIBS & CHICKEN 17

Tender half slab of baby back ribs and chicken breast filet, served barbeque style with coleslaw, baked beans and garlic mashed potatoes *Wine Suggestion: LD Cabernet Sauvignon*

CHICKEN PICCATA 16

Chicken breast sautéed in a delicious combination of virgin olive oil, shallots, capers, basil and a white wine lemon butter sauce for a tint of tanginess *Wine Suggestion: Cypress Sauvignon Blanc*

CHICKEN PARMESAN 17

Tender chicken breast encrusted in golden batter topped with homemade marinara and melted mozzarella cheese accented with a side of linguini *Wine Suggestion: La Crema "Monterey" Pinot Noir*

MARINATED SKIRT STEAK 21

Tender sliced skirt steak in an overnight marinade of balsamic, olive oil, white wine, Worcestershire sauce and fresh herbs ~ Add Shrimp 5 *Wine Suggestion: Gnarly Head Merlot*

FILET MIGNON 31

Arguably, the best cut of steak, definitely the best filet in town... This 10 oz prime center cut is grilled to perfection for a singular steak experience ~ Add Shrimp 5 *Wine Suggestion: Cain Cuvee Cabernet Sauvignon*

NEW YORK STRIP 25

12 oz prime cut strip, char-broiled and seasoned ~ Add Shrimp 5 *Wine Suggestion: J. Lohr Cabernet Sauvignon*

RIB EYE 28

12 oz marble aged beef, cut to perfection and masterfully spiced for superior flavor ~ Add Shrimp 5
Wine Suggestion: Kendall Jackson "Vintners" Reserve Cabernet Sauvignon

OSSO BUCCO 37

16 oz tender veal shank, coated with a sweet demi-glaze, served over a bed of creamy risotto
Wine Suggestion: LD Pinot Noir

YANKEE POT ROAST 15

Slow cooked brisket served with homemade gravy, peas, carrots & garlic mashed potatoes.
Wine Suggestion: J. Lohr Cabernet Sauvignon

CAPELLINI POMODORO 15

Roma tomatoes, garlic, fresh basil and extra virgin olive oil over angel hair ~ add shrimp 5
Wine Suggestion: J. Lohr Riesling

GEMELLI WITH PRAWNS 18

Large prawns sautéed in an aromatic sauce of virgin olive oil, garlic, basil, asparagus tips, white wine and a touch of heavy cream, served over a bed of al dente pasta *Wine Suggestion: Gnarly Head Pinot Noir*

LINGUINE PORTOFINO 26

A medley of clams, shrimp and scallops delicately sautéed in virgin olive oil with fresh garlic, basil, oregano, white wine, butter and pomodoro tomatoes, served over a bed of linguine
Wine Suggestion: Romkauer Chardonnay

ARAGOSTA DI SALMONE 25

Salmon sautéed in virgin olive oil with shrimp, peas and lobster bisque
Wine Suggestion: Cypress Sauvignon Blanc

SWORDFISH 25

Grilled swordfish topped with a zesty lemon butter glaze *Wine Suggestion: La Crema Chardonnay*

Please alert your server of any special dietary needs

Tax & Gratuity not included - 18% Gratuity will be included for parties of 6 or more