

Appetizers

Bacon-Wrapped Jalapenos.....19	Wagyu Smoked Meatballs 25
Fried Calamari and Jalapenos17	Seafood-Stuffed Avocado 17
White Queso.....13	Crab Beignets 19
Beef Carpaccio.....24	Bacon-Wrapped Quail 19

Appetizer Sampler

**Calamari, Bacon-Wrapped Jalapenos, Crab Beignets,
& Seafood Stuffed Avocado (68) add Shrimp Cocktail (93)**

Chilled Seafood

Shrimp Cocktail 26	Lobster Guacamole 32
Tuna Sashimi 24	Seasonal Oysters 1/2 doz / doz MP

Seafood Tower

Seasonal Oysters (6), Shrimp Cocktail (4), Crab Cocktail Claws, (4), Lobster Tail 4oz, & Ahi Tuna...MP

Signature Salads

The Breeze 18/10	Southwest Caesar 13/8
House 13/8	Bleu Cheese Wedge..... 18/10

Add-Ons

Sliced Filet..... 29
Ora King Salmon..... 29
Shrimp 26
Chicken 13

Signature Soups

French Onion..... 13/8
Lobster Bisque..... 16/9

Seafood

Las Brisas Salmon 55 (Ora King Salmon, Wilted Greens, Shrimp, Jumbo Lump Crab, & Lemon-Caper Beurre Blanc)
Blackened Salmon 42 (Ancho-Crusted Ora King Salmon, Citrus Cream Sauce, Spinach & Heirloom Tomato Risotto)
Chilean Sea Bass 55 (Spinach & Heirloom Tomato Risotto, Vegetables, Crab Beurre Blanc)
Lobster Linguini 75 (8oz Cold Water Lobster Tail & Claw Meat, White Truffle Alfredo, Spinach, & Mushrooms)

Substitute Lobster Mac & Cheese 29, Wild Mushroom Medley 13
***** All Substitutions 3 unless otherwise noted *****
8.00 for split plates

(PLEASE ALERT OF ANY FOOD ALLERGIES)

*Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items

A Suggested Gratuity of 20% will be added to parties of 6 or more. It is company policy that Guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.

All-Natural Angus Steaks

(Served with Sautéed Asparagus & Truffle Mashed Potatoes)

Filet Mignon (8oz)..... 52	Ribeye (16oz) 52
Filet Mignon (10oz)..... 59	Prime New York Strip (14oz)..... 55
Bone-In Ribeye (25oz) 75	Prime Ribeye (16oz) 65

Sauces

Béarnaise Sauce..... 6
White Truffle Cream..... 9
Bleu Cheese Bacon Butter..... 9
Peppercorn Demi-Glace 4
Creamy Chipotle Horseradish..... 4
Wild Mushroom Peppercorn 8

Add-Ons

Cold Water Lobster Tail (8oz)..... 45
Oscar Style 27
Wild Mushroom Medley 16
Bleu Cheese Crown 9
Four-Peppercorn Crust 5
Sautéed Garlic Shrimp (3) 25

Entrées

Raspberry Filet

8oz / 10oz..... 57 / 64

(Raspberry Chipotle Sauce, Pecans, Jalapeno Cream Cheese, Southwest Mashed Potatoes, & Vegetables)

Filet Duo 69

(Two 5oz Filet Medallions, One Topped with a Crab Beurre Blanc, the Other with a Wild Mushroom Peppercorn Sauce, with Chef's Vegetables & Truffle Mashed Potatoes)

Street Tacos 29

(Flash-Fried Filet Mignon, Jalapeno Citrus Slaw, Feta, Side of Creamed Corn, & Avocado Purée)

Chicken Penne 26

(Tortilla Crusted, Chipotle Alfredo, Black Beans, & Pico de Gallo)

Creamy Garlic Chicken 34

(Pan Seared Airline Breast, Garlic Lemon Cream Sauce, Saffron Risotto, & Steamed Broccoli)

Smoked Meatball Pasta..... 37

(Two Wagyu Meatballs, Spicy Pomodoro, Red Jalapenos, Red Bell Peppers, Linguini, Fresh Mozzarella, & Grilled Baguette)

Sides

Lobster Mac & Cheese..... 32	Cream Corn 9
Truffled Mashed Potatoes 8	Steamed Broccoli 9
Southwest Mashed Potatoes..... 8	Sautéed Spinach..... 8
Baked Potato 8	Sautéed Asparagus with
French Fries 8	Béarnaise 10
Onion Straws 8	Spinach & Heirloom Tomato Risotto 9