

# DINNER

## Starters

Lobster Tail Corndogs ~ Prosciutto Wrapped and Corn Battered with Caper Remoulade 12

Hearth Oven Flatbread ~ Spicy Tasso Ham, Roasted Tomatoes, Basil and Fresh Mozzarella 10

Dungeness Crab Cakes ~ Pan Seared with Creamy Wasabi Aioli and Sesame Wonton Crisps 12

Grilled Jumbo Shrimp Cocktail ~ Jumbo Prawns with Absolut Peppar Vodka Cocktail Sauce 11

Artisan Cheese Selection ~ Imported & Domestic Cheeses and sliced Baguette 11

SATORI SUSHI BAR ~ Sushi Available Tuesday - Saturday

## Soup & Salad

Clam Chowder or Soup du Jour ~ Cup + Bowl 6

Field Of Greens ~ English Cucumber, Heirloom Tomato, Pine Nuts and Balsamic Vinaigrette 6

Baby Romaine Caesar ~ Herb Croutons, Savory Parmesan Tuille and White Anchovy 7

Organic Baby Spinach ~ Medjool Dates, Pistachios, Manchego and Huckleberry Vinaigrette 8

### Emilio's Prix Fixe Menu

Includes any soup or salad, sorbet intermezzo, entrée, and dessert selection

Four Courses \$30

(Add \$5 for Filet Mignon, New York Steak, or Rack of Lamb)

# Entrées

Add Grilled Jumbo Prawns or Chicken Breast to any entrée 5

Idaho Baked Potatoes available on request.

8oz Filet Mignon ~ Grilled Portobello Ragout and Gorgonzola Whipped Potatoes 28

12oz New York Steak ~ Huckleberry Jus, Crispy Onions and Whipped Idaho Potatoes 26

Seared Alaskan Halibut ~ Lemon-Shitake Jus and Coconut Thai Rice Risotto 22

Jamaican Jerk King Salmon ~ Coconut Rum Sauce, Mango Salsa and Red Rice Pilaf 18

Roasted Rack of Lamb ~ Cippolini Onion Marmalade and Roasted Fingerling Potatoes 28

Kobe Zabuton Pot Roast ~ Slow Roasted Beef with Creamy Smoked Cheddar Grits 20

Kurobuta Pork Shank ~ Braised in Plum BBQ with Whipped Potatoes and Black Fig Conserve 24

Organic Chicken Roulade ~ Tasso Ham & Fresh Mozzarella Stuffed with Chianti Pan Gravy 18

Portobello & Black Bean Ravioli ~ Pan Fried Raviolis with Roasted Tomato Cream 16

20% gratuity will apply on parties of eight or more.

Emilio's Dinner Menu is also available every evening beginning at 5pm



Executive Chef Christopher Hain

Executive Sous Chef Heather Lew

Restaurant Chef Bryan Brasher

# LUNCH

Sandwiches include Idaho Fries, Fresh Fruit, Soup, House Salad or Caesar Salad

Clam Chowder or Soup du Jour ~ Cup 4 Bowl 6

Soup & Salad ~ Served with warm artisan bread 6

Add a Grilled Chicken Breast or Jumbo Shrimp to any salad 4

Roasted Turkey Focaccia ~ Manchego Cheese, Fire Roasted Pepper and Roasted Garlic Aioli on Rosemary Focaccia 8

The Grove Reuben ~ Corned Beef and Gruyere Cheese with Bell Pepper and Louie Dressing  
on German Rye 8

Steak & Portobello Melt ~ Beef Tenderloin with Grilled Portobello, Crispy Onions and  
Chive Havarti on a Rustic French Roll 9

American Kobe Hamburger ~ Flame Broiled ½ Pound Patty on a Fresh Rustic Roll 9  
Add Cheese or Applewood Bacon 1

Chicken Flatbread Wrap ~ Chicken Breast, Feta Cheese, Onions & Peppers and Cucumber Sauce on Grilled Flatbread 9

Alaskan Halibut & Chips ~ Hand Guinness Battered with Caper Remoulade  
and Napa Cabbage Slaw 10

Northwest Cobb Salad ~ Grilled Chicken Breast or Jumbo Shrimp, Gorgonzola, Cheddar, Scallions, Applewood Bacon,  
Avocado, and Egg on Exotic Field Greens 10

Grilled Chicken Caesar ~ Chicken Breast with Heirloom Tomatoes and White Anchovy  
on Organic Baby Romaine 9

Tuscan Style Pizza ~ Hearth Oven Baked with Zesty Marinara, Four Blended Cheeses  
and your choice of Three Toppings 8

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