

## CHEF'S SPECIALTIES

grilled mahimahi, mixed vegetable and rice noodle  
stir fry, sesame pineapple salsa  
**21**

poached Tasmanian salmon, lobster fennel tomato broth, roasted  
cashew basmati rice, sweet glazed carrots  
**26**

smoked duck and sweet potato ravioli, roasted tomato sauce,  
toasted sesame balsamic vinegar-dressed green salad  
**22**

Guinness draught braised lamb porterhouse, olives, candied orange  
peel, fried basil, smoked ratatouille, paparedelli pasta  
**23**

lobster saffron risotto, fried sweet potatoes, mint yogurt  
**21**

braised pork tenderloin, black bean cilantro rice, sautéed bananas,  
ancho chile chipotle cream sauce  
**16**

## PIZZA

### **The Monterosa**

fresh tomatoes, hard salami, buffalo mozzarella, fresh basil,  
asiago cheese **19**

### **The Rio Grande**

grilled chicken, pepperoncinis, roasted corn, caramelized red onion,  
mesquite barbeque sauce **20**

### **The Bianco**

grilled chicken, goat cheese, artichoke hearts, red onion, mushrooms,  
pesto, mozzarella cheese **21**

### **The Nineteenth Hole**

pepperoni, hamburger, Italian sausage, red onion, bell pepper,  
black olives, mushrooms, marinara, mozzarella cheese **19**