

appetizers

- sicilian meat balls (2)* wagyu kobe meat, italian herbs, crushed red pepper, tomato marinara, pecorino 7
- pollo negro* pulled blackened chicken breast, creole sauce, roasted red peppers and chives 9
- artichoke bake* minced jalapeno, spinach, lemon zest, gruyere, parmesan cheese 8 *add dungeness crab* 8
- dark chili prawns* sautéed prawns in dark chili cream sauce topped with chives & roasted almonds 13
- *blackened ahi* wild greens, tobasco honey, soy glaze and wasabi aioli 8
- brie & pork crostinis* melted brie, smoked boston pork, apricot-cranberry slaw 7
- dungeness crab cake* panko crust, red bell confeti, wild greens and lemon beurre blanc 8
- dungeness rolls (3)* dungeness crab with minced red peppers, chive, gruyere and cream cheese, plated with a sauce duo of sweet chili and soy glaze 12
- steamer clams* one pound of manila clams, white wine and garlic herb butter sauce 12
- creole calamari* sautéed calamari with jalapenos and tomatoes, creole spice and sweet pepper sauce 11
- *steak bello* tender cuts of steak, sautéed baby portobellos, balsamic-demi, gorgonzola crumbles 9
- surf n turf* two coconut prawns, one dungeness crab roll and a tenderloin medallion with sauce trio of sweet chili, soy glaze and cilantro jalapeno 13

starter salad

- caesar* romaine, pecorino cheese, lemon wedge, crostini 5 *add anchovies* 1
- bleu* romaine, tomatoes, almonds, gorgonzola 6
- spinach* reconstituted dried cranberries, candied pecans, red onions, balsamic, feta 6
- mediterranean* romaine, artichoke hearts, kalamata olives, red onions, pepperoncinis, roasted red peppers, white wine vinaigrette, balsamic, feta and pine nuts 7
- house* wild greens, tomatoes, pecorino cheese, red onions, balsamic dressing, crostini 4

salad entree

- *tex mex steak salad* sliced 4oz wagyu flap steak over fresh romaine tossed with tomatoes, onions, jalapenos, and avocado in a creamy cilantro dressing, topped with tortilla strips and feta 17
- grilled chicken mediterranean* grilled chicken breast over romaine, roasted red peppers, kalamata olives, pepperoncinis, red onions, artichokes, white wine vinaigrette, balsamic, feta, pine nuts 15
- *ahi wasabi salad* blackened rare ahi, mixed greens, pepperoncinis, red peppers, almonds, tomatoes, red onions and cheese with a white wine vinaigrette dressing and wasabi dipping sauce 16
- *blackened steak salad* 6oz of blackened tenderloin steak with wild greens tossed in balsamic dressing, gorgonzola and bacon crumbles, candied pecans, red onions and roma tomatoes 18

split order charge 6

No auto gratuity unless arranged by management. Please reward your server based on their performance only

** Consuming raw or uncooked meats, seafood or eggs may increase the risk of food borne illness.*

kobe ~ wagyu | nebraska steak

- ***Kobe Culotte** 12oz or 6oz certified wagyu tender beef 32 | 17
- ***Manhattan** 14oz certified choice angus, thick center cut new york 34
- ***Kobe Sirloin Flap** 8oz certified wagyu tender beef 21
- ***Filet** 8oz certified choice angus tenderloin beef filet 29

steaks are "A la carte"
seasoned with sea salt
and course pepper,
finished with parsley butter

steak accoutrements

- black truffle mashed potatoes | 4
- mac n cheese | 5
- asparagus, broccolini or zucchini | 4
- dungeness crab & butter | 8
- prawns (3) sauteed in parsley garlic butter | 5
- bourbon peppercorn sauce | 4
- red wine demi & gorgonzola | 4
- brandied crimini mushrooms | 4

pasta

- sicilian** linguini, sauteed with white wine, garlic, red onions, pine nuts, roma tomatoes, crushed red pepper and herbs, plated over roasted pepper and tomato bisque, topped with pecorino romano cheese 12
- cheese ravioli** simmered in creamy tomato basil and crimini mushroom marinara sauce with pecorino 13
- smoked sage** bell flower pasta tossed with asparagus, crimini mushrooms, sundried tomatoes and peas in a mild smoked sage lemon cream sauce topped with feta and pine nuts 13
- creole** linguini with roasted red peppers, red onions, capers and dill in creole sauce, topping of fresh romas 10
- greek** orzo pasta, sundried tomatoes, artichoke hearts, red onions, kalamata olives, roasted red peppers, spinach, and feta 13
- clams linguini** manila clam meat, white clam sauce, garlic, dill, parsley, lemon zest, red bell pico 13

pasta accoutrements

- prawns | 5
- chicken breast | 4
- steak tenderloin medallion | 6
- blackened sausage | 4
- kobe (2) meat balls | 6
- Chef featured seafood | market price

***Chef featured seafood** | market price ***Chef featured lamb** market price | limited availability

HQ's signature entrees

- basil fried rice** fried rice tossed with fresh basil, garlic, red bell pepper and lemon gremolata, asparagus, fried egg and dungeness crab meat, topped with grilled kobe/wagyu steak in ginger soy reduction 18
- ***filet mignon medallions** pear-balsamic reduction, seared beef tenderloin medallions, bacon crumbles, gorgonzola sauce, mashed russets, grilled zucchini, tomato olive oil 23
- georgia chicken** creole spiced chicken breast, maple-cumin and pecan au-jus, asparagus, sweet potato steak fries seasoned with brown sugar and cinnamon sea salt 16
- braised pork shanks** red wine reduction, apricot- jus, black truffle mashed russets, grilled zucchini 18
- stuffed chicken** stuffed with feta, herb cream cheese and sun-dried tomato plated over orzo pasta, with roasted red peppers, artichoke, spinach and creamy gruyere, kalamata tapenade and pine nuts 19
- dungeness crab mac** bell flower pasta, gruyere, white cheddar, smoked provolone cheese sauce, topped with pecorino-romano, panko bread crumbs, chives and dungeness crab 18
- seafood casino** campanelle pasta, tiger prawns, dungeness crab, manila clams, bacon crumbles, panko, broccolini and red bell pico in a lemon alfredo cream and clam sauce with pecorino-romano cheese 23
- chicken of india** coconut-cream yellow curry, lintels sauteed in garlic and red peppers over steamed rice topped with a spiced grilled chicken breast, red bell pepper and celery slaw 17
- dungeness cakes** plated with asparagus, mashed russets, red bell pico and lemon beurre blanc 21
- chicken oso-bucco** topped with a crimini tarragon white gravy over black truffle mashed potatoes 17