

Senang Dinner Menu

Served 4:00 pm to 9:00 pm

“From The Chop Shop”

12-oz Idaho Elk N.Y. Strip Steak
served with grape tomatoes & smoked gouda gratin

10-oz Marinated Flank Steak Gremolata
with roasted eggplant parmesan & smoked heirloom tomatoes

8-oz Filet of Beef Tenderloin
with compound butter & red onion marmalade
served with gorgonzola mushroom risotto

Pan Roasted 14-oz Lamb Rack w/Thai green curry sauce
steamed vegetables & citrus infused jasmine rice

“Off the Dock”

Idaho Inspired Red Trout
served with pan fried potatoes & vegetables

Seared Deep Sea Scallops w/ginger soy bordelaise
served with green tea infused jasmine rice & braised baby bok choy

Basque style Salmon en Papillote
served with a medley of lemons, peppers, potatoes & asparagus

48 hours from Honolulu “Guaranteed”
Hawaiian Catch of the Day
w/sweet chili coconut purée, citrus infused jasmine rice & snow peas

“Out of the Pen”

Prosciutto Wrapped Pheasant Breast
w/white truffle mushroom risotto & chef's blend vegetables

Fontina Chicken
w/lemon cream sauce over linguini & chef's blend vegetables

Olive & Pesto Chicken Tapenade
with heirloom tomato gratin & mushroom ragout

Pan Roasted Duck Breast together with Leg Confit
Served with squash polenta, fried leeks & huckleberry preserves