

# Entrées

## FRESH CATCH

Chef's selection served fresh daily. Your choice of blackened, sautéed, or grilled / Market Price

## RIBEYE STEAK

Unmatched in flavor and tenderness, this steak is hand carved and charbroiled to order / 35.50

## FLAT IRON STEAK

10oz. certified Angus beef, grilled to order, topped with a brown sugar glaze and butter / 33

## SWEET & SOUR PORK CHOP

10oz. bone in pork chop grilled to perfection and topped with a sweet and sour pineapple sauce / 28

## RACK OF LAMB

Half rack of Australian lamb, topped with rosemary and mint pesto / 37

## SESAME AHI

Sesame encrusted ahi tuna, seared and served rare with wasabi, ginger, and soy sauce / 28.95

## CALAMARI PICATTA

Tender breaded calamari steak, with a lemon, caper and garlic butter sauce / 25.95

## PAPAYA CHICKEN

Half roasted chicken, topped with a papaya coconut sauce / 26

## ALASKAN COD & CHIPS

Crispy fillets and seasoned fries, served with coleslaw and tartar sauce / 20.95

## ISTHMUS PESTO PASTA

Sautéed mushrooms, tomatoes, and artichoke hearts, tossed in fresh pesto and served over your choice of fettuccine pasta or gluten free penne, topped with parmesan cheese / 23.95 add Chicken 6.75 / add Shrimp 7.75

## MUSHROOM RAVIOLI

Mushroom stuffed raviolis, shallots, mushrooms, tomato, and green onions, topped with a cream sauce and parmesan cheese  
22

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.