

BIN189 DINNER

5:00 pm ~ 9:00 pm Sun. – Thurs.

5:00 pm ~ 10:00 pm Fri. – Sat.

FIRST FLAVORS

Shellfish Chowder 4/7
clams, mussels, shrimp, scallops, tarragon and puff
pastry

Ψ *Meze Plate* 9
baba ghanoush, hummus, marinated olives
warm pita bread

Three Onion Soup Gratinee 10
with crunchy French bread and Havarti Dill Cheese

Organic Baby Greens 7
marinated tomatoes, goat cheese fritter
sweet basil vinaigrette

Baby Organic Iceberg 8
smoked bacon, breaded onion rings, tomatoes,
blue cheese crumbles and blue cheese dressing

Chilled prawn and pine nut salad 16
mesculine salad greens tossed with ripe tomatoes
roasted pine nuts and diced English cucumber with
zesty garlic/herb vinaigrette, topped with three large
prawns

Classic Caesar 7
garlic croutons, parmesan, Caesar dressing

Tuna Tartar 15
ahi Tuna, toasted sesame seeds, pickled ginger
yuzu dressing, hot sesame oil and wonton chips

Ahi Tuna 'Napoleon' 18
tuna, heirloom tomato, avocado, garnished with fresh
wasabi cream, yuzu dressing and crisp won-ton chips

Wild Caught Crab Cakes 14
panko breaded, served with lemon wedges
and remoulade sauce

Prawn Cocktail 16
5 large prawns are gently poached with peppercorns,
cilantro coriander, fennel, crushed red pepper and
orange juice, served with cocktail sauce and lemon

Foie Gras 14
caramelized and served with apple-cider gastrique

FIRST FLAVORS

Crispy Calamari 12
Sweet Chili Aioli

Gazpacho 8
fresh summer vegetables blended perfectly to create
this refreshing chilled soup

Chilled Cantaloupe and Tarragon Soup 8
cantaloupe, orange juice, lime juice, honey, cream
vanilla, cointreau, and salt

MAIN DISHES

8 oz. Center Cut Filet Migñon 45
Roquefort reduction sauce, Blue Lake beans
roasted garlic mashed

add 3 large cold water prawns 6
sautéed with butter, herbs and white wine

New York Steak 36
choice New York steak grilled the way you like it
roasted garlic mashed and fresh vegetables

Grilled Chicken Breast 18
and accompanied by our sweet corn soufflé
white rice and poached asparagus
served with your choice of
tarragon-bleu cheese-white wine sauce
or
Bourbon and Wild Mushroom Sauce with
Rosemary and sun-dried tomatoes

Braised short Rib 30
Chili sugar rubbed short rib, served with rum molasses
bbq sauce, sweet potato mashers and tangy cole slaw

Pork Chop 28
Bourbon and molasses brined, sautéed cabbage and
pancetta natural jus, sweet potato mashers

Ψ denotes spa-style cuisine

*In support of the water conservation efforts on our mountain, Lake Arrowhead Resort and Spa
has chosen to serve bottled water (still and sparkling). Traditional water will be served upon request only.*

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VEGETARIAN DISHES

**Vegan*

Fettuccine Alfredo 14

garlic cream sauce thickened with shredded parmesan cheese

Add Portobello Mushroom 18

Add Chicken Breast 18

Add Shrimp 20

**Tomato and Summer Squash "Stack"* 21

layered heirloom tomatoes, zucchini, squash, macadamia "ricotta" and extra virgin olive oil creates our cold "Stack" salad

**Fresh Vegetable Kabobs* 18

An assortment of fresh vegetables simmered in vegetable stock, char broiled and served on a bed of white rice with our tomato-red pepper coulis

SEAFOOD DISHES

Lobster Ravioli 30

Succulent cold water lobster enveloped in tender pasta and served with Tahitian vanilla cream Sauce

Sea Bass 33

Grilled and served with our lemon-caper buerre blanc sauce, white rice and a medley of fresh garden vegetables

Ψ Atlantic Salmon 30

Roasted on cedar plank and topped with a mandarin orange zest and maple glaze served with white rice and fresh vegetable

Ψ Halibut 34

Grilled Halibut fillet topped with our dill-pink peppercorn butter and served with our sweet corn soufflé bread and tender blue lake green beans

Maine Diver Scallops 34

Pancetta, green grape reduction, brussels, sprouts wild mushrooms and creamy cauliflower polenta

Prawn Scampi 33

Seven large prawns, forest mushrooms, garlic, brandy and tomatoes, scallions, lemon juice and cream. Served atop buttery linguini pasta

Smoked Seafood Linguini 32

Cherry-wood smoked halibut, salmon, sea bass and scallops sautéed with mushrooms, tomatoes, finished with cream and fine brandy



May we suggest a Wine Flight with dinner...

Chardonnay Flight \$11.00

Big American Red Flight \$10.00

Wines of the World Flight \$8.00

Wines of the World Two \$12.00

Our flights are a great way to get started!

Each flight consists of a trio of 2.5 oz. servings tastefully presented in our unique wine vine so you may experience different tastes, compare and contrast, or find a new favorite.

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