



## Dinner

### Appetizers

#### ***Thai Peanut Shrimp***

Tiger Shrimp Sauteed in Sesame Oil and Finished with a Thai Peanut Sauce \$10

#### ***Baked Brie***

Double Creamed Brie Rolled in Almonds and Served with  
Apple Bird, Berry Compote and Baguette Slices \$10

#### ***Filo Triangles***

Sundried Tomatoes, Chevre and Spinach Folded in Filo Dough  
Served with Roasted Red Pepper Coulis \$9

#### ***Ahi Tuna Tower***

Seared Rare Ahi Layered with Shaved Cucumber, Pickled Ginger,  
Sesame Crisp and Avocado. Drizzled with Wasabi Cream \$11

### Salads

#### ***Rhoda's House Salad***

Mixed Greens topped with Candied Walnuts, Dried Cranberries,  
Blue Cheese Crumbles and Balsamic Vinaigrette. \$10

#### ***Caesar Salad***

Chopped Romaine Tossed in a Southwest Caesar Dressing with  
Bread Sticks, Parmesan and Lemon. \$10

#### ***Sesame Tuna Salad***

Mixed Greens, Avocado, Edamame and Asian Ginger Dressing  
With Seared Sesame Encrusted Ahi Tuna \$11

### Entrees

#### ***Chipotle Chicken***

Grilled Natural Chicken Breast Topped with Chipotle Glaze and Mango Chutney  
Seasonal Vegetables and Chef's Potato \$14

#### ***Shrimp Scampi***

Sauteed Tiger Shrimp Finished in a Garlic White Wine Butter Sauce  
Over Fettuccine with Seasonal Vegetables \$17

#### ***New York Strip***

Grilled Sterling Silver 10oz New York with Rosemary Demi-Glace  
Seasonal Vegetables and Chef's Potatoes \$19

#### ***Rellenos***

Hatch Chilies Stuffed with a Creamy Cheddar-Jack Mix  
Smothered with Green Chile and Topped with Avocado Crème Fraiche  
Served with Rice and Black Beans \$16

#### ***Chicken Alfredo***

Traditional Alfredo Sauce Tossed with Natural Chicken Breast and Fettuccine  
Seasonal Vegetables \$15

#### ***Wild Pacific Salmon***

Grilled 8 oz Filet Finished with Saffron Buerre Blanc  
Rice and Seasonal Vegetables \$17

#### ***Pork Tenderloin***

Medallions Dredged in Almond Flour and Topped with Apple Brandy Cream  
Seasonal Vegetables and Chef's Potatoes \$17

#### ***Portabella Napoleon***

Grilled Portabella Stacked with Roasted Red Pepper, Chevre, Wilted Spinach,  
and Fried Onions. Drizzled with Roasted Garlic Cream and Balsamic Syrup.  
Accompanied with Mixed Field Greens \$16