

DINNER MENU



paramount
All the elements of great food
grill

Served after 5 p.m.

Main plates

Grilled southwestern spiced salmon, black bean, sweet potato and cotija cheese enchiladas with fried green tomato, avocado, chili citrus vinaigrette and chipotle aioli ... 26

Seared fresh diver scallops with warm white bean puree, grilled zucchini, mission fig and kalamata olive tapenade, tangerine oil and feta and pine nuts ... 27

American shrimp and lobster saute with heirloom tomatoes, dried apricot, roasted garlic, fresh spinach and imported spinach linguini in olive oil with lemon, macadamia and romano ... 26

Pan roasted barrel cut angus filet, chive mashed yukon golds with haricot verts, roasted portobellos, puff pastry and white truffle sherry reduction ... 37

Grilled butcher cut pork chop white cheddar, carmelized onion and corn polenta with green beans, granny smith apple and apple cider, fresh thyme and pommer mustard sauce ... 25

Grilled duck breast over wild mushroom ravioli with broccoli and crimini mushroom in an tomato, herb and marsala wine sauce with gorgonzola and pecans... 26

Stir fried curried tofu, chick pea and vegetable stir fry with masala rice, almonds and pappadam...15

Please feel free to inquire about gift certificates. Thank you

Consumption of raw and undercooked meats may cause harm to certain individuals