# Dinner Menu

## Soups, Salads and Appetizers

### Ebers Haus Salad
*Organic Field Greens, Tomatoes, Artichoke Hearts, Hearts of Palm, tossed in a Honey Dijon Balsamic Vinaigrette, topped with Shaved Parmesan Cheese*
$9

### Roasted Beet Salad
*Organic Field Greens tossed in an Orange Citrus Dressing, served with Roasted Beets sliced and topped with Bleu Cheese, garnished with Pickled Onion*
$10

### Citrus Truffle Salad
*Organic Butter Lettuce tossed in a Citrus Truffle Vinaigrette, topped with Goat Cheese, Strawberries, Mango and crushed Pecans*
$9

### Wedge Salad
*Baby Iceberg Lettuce, Hearts of Palm, crumbled Bacon and Cherry Tomatoes topped with Bleu Cheese Dressing and Bleu Cheese Crumbles*
$9

### Red, White & Bleu Salad
*Organic Field Greens, Toasted Pine Nuts, Cranberries, and Bleu Cheese Crumbles topped with a Honey Dijon Balsamic Vinaigrette*
$9

### Caesar Salad
*Hearts of Romaine, Toasted Croutons, Shaved Parmesan, Lemon and a Classic Caesar Dressing*
$8

### Arugula Salad
*Fresh Arugula, Peperoncini, Proscuitto Chips, Pine Nuts, Shaved Parmesan, and Pickled Onions with a Balsamic Vinegar Drizzle*
$9

### Pear Pecan Salad
*A Poached Pear Half filled with melted Gorgonzola Cheese, topped with Honey-Roasted Pecans on a bed of Spinach tossed in a Buttermilk Herb Dressing.*
$10

### Lobster Bisque
*A Traditional Lobster Bisque*
$12

### Soup du Jour
$8

### Lowcountry Crab Cake
*Delicate Carolina Crab Cake, served with classic Remoulade Sauce and Field Greens tossed in a Honey Dijon Balsamic Vinaigrette*
$15

### Siam Egg Roll
*Served in a traditional fried manner, with Hand-Chopped Pork, Leaf Lettuce, Herbs, Jalapeno and Lemon, with a Sweet Chili Dipping Sauce*
$9

### Asparagus Yakitori
*Bacon-Wrapped Asparagus, grilled and served over Stir-Fried Vegetables with a Sweet Chili Sauce*
$9

### Signature Crab Stack
*Sweet and Tender Lump Crabmeat layered between diced Avocado and Tomatoes, served with Buttered Crostini and Wasabi Aioli*
$16

### Oyster Salad
*Fried Oysters on a bed of Baby Spinach Tossed in a Citrus Truffle Vinaigrette with a Seasonal Fresh Fruit Garnish*
$16

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Please report all food allergies when ordering.

You are at an increased risk of food-borne illness when consuming raw or undercooked animal proteins, particularly when pre-existing health conditions are present.

# Dinner Entrees

## New Zealand Lamb
*Grilled Rack of Lamb topped with a Balsamic Cherry Honey Glaze, served with Mascarpone Whipped Sweet Potatoes, and a Sautéed Beet, Butternut Squash and Shallot Medley*
$36

## Fish du Jour
*Grilled or Pan-Seared Fish in an Herb Butter Cream Sauce, served with Mascarpone Whipped Potatoes and Sautéed Sugar Snap Peas*
$35

## Wild Game du Jour
*Grilled Wild Game finished with a Sauce Perigueux, served with Roasted Red Potatoes, Sautéed Kale, Shitake Mushrooms, and a Warm Fruit Compote.*
$49

## Grilled Shrimp
*Large, Lightly-Seasoned Grilled Shrimp finished with a Citrus Cream Sauce, served with Cheddar Cheese Grits, Sautéed Squash and Zucchini*
$25

## Long Island Duck Breast
*Maple Leaf Farms Duck Breast grilled over mesquite wood, served with Mascarpone Whipped Sweet Potatoes and a mixture of Sautéed Carrots and Broccolini with a Citrus Soy Sauce*
$33

## Mesquite Grilled Steaks
*Served with Mascarpone Whipped Potatoes, Grilled Asparagus, and Sautéed Mushrooms, topped with a Bacon Bordelaise Sauce*

7-oz Filet Mignon $39
14-oz New York Strip $37
22-oz Cowboy-Cut Rib Eye $55

*Our Beef is all Certified Natural Angus Meat, and contains no hormones, antibiotics or pesticides*
*All cuts are graded Choice to Prime*
*Our Cowboy-Cut Rib Eye and French-Cut Pork Chop are Sterling Premium Meats by Winn*

*(Please allow 25 minutes cooking time on all meats, and additional time for well done preparation)*

## Side Dishes $7
*Mascarpone Whipped Potatoes*
*Mascarpone Whipped Sweet Potatoes*
*Stir-Fried Vegetables*
*Grilled Asparagus*
*Sautéed Spinach with Garlic*
*Sautéed Kale with Garlic*
*Sautéed Cucumbers and Diced Tomatoes*

## Mixed Grill
*A trio of Grilled Shrimp, 4-oz Filet Mignon, and Texas Semi-Boneless Quail served over a Wild Rice Medley, with Stir-Fried Vegetables and a Sweet Chili and Sweet Soy Sauce*
$43

## Shrimp Scampi Linguine
*Sautéed Shrimp tossed with Linguine, Tomato, Garlic, Basil, White Wine and Olive Oil*
*Fresh grated Parmesan Cheese offered Tableside*
$35

## Grilled French-Cut Pork Chop
*Served with Spaetzle, and a medley of Sautéed Onions, Zucchini, Yellow Squash and Tomatoes, finished with a Mushroom Cream Sauce*
$26

## Escolar & Lobster
*Pan-Sautéed Lobster Tail, served with a Pan-Seared Hawaiian Escolar, Mascarpone Whipped Potatoes and Baby Bok Choy, finished with an Herb Butter Cream Sauce*
$46

## Akaushi Burger
*Grilled 8-oz Akaushi Beef Burger on top of a Portabella Mushroom, served with Grilled Onions, Tomato, and Bleu Cheese*
$30

Chef's Choice Vegetarian Entrée Available

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# Sushi Menu

## Japanese Standards

### Edamame
Soy Beans in shell with sea salt
$6

### Miso Soup
$6

### Calamari Salad
$10

### Seaweed Salad
$9

### Vegetable Tempura
House selection of Vegetables coated in Tempura Batter and Deep Fried
$9

### Shrimp Tempura
House selection of Vegetables and Jumbo Shrimp coated in Tempura Batter and Deep Fried
$16

### Cream Cheese and Crab Spring Roll
With Sweet Mango Chili Sauce
$15

### Sashimi Salad
$20

## Nigiri
2 pieces of raw fish on rice

## Sashimi
5 pieces of raw sliced fish
No rice

### Escolar
Nigiri $7
Sashimi $12

### Ahi Maguro
Nigiri $9
Sashimi $14

### Sake Salmon
Nigiri $7
Sashimi $13

### Hamachi
Nigiri $9
Sashimi $14

### Snapper
Nigiri $8
Sashimi $14

### Marlin
Nigiri $8
Sashimi $14

### Swordfish
Nigiri $8
Sashimi $14

### Quail Eggs
$3 each

### Seared Add-on
$1

### Soy Paper on Request
$1

## Rolls

### Honolulu Roll
Dungeness Crab, Avocado, Mango, Tobikko, Cucumber
Wrapped with Ahi Tuna
$16

### Rainbow Roll
California Roll wrapped with Tuna, Escolar and Salmon, topped with Tobikko
$17

### Masago
Salmon Roe, Rice, Seaweed
$6

### Caterpillar Maki
Eel, Masago, Cucumber, and Cream Cheese, Wrapped with Avocado
$15

### The Jimmy Walker
"It's Dyno-mite!"
Shrimp Tempura, Cucumber, Avocado, Tobikko
$9

### Steakhouse Roll
Teriyaki-Grilled Sirloin with Cucumber and Scallions
$9

### California Roll
Fresh Crabmeat, Cucumber and Avocado
$9

### Tekka Madness
Your choice of Spicy Tuna, Salmon or Escolar
$9

### Kappa Maki
Cucumber Roll
$5

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proteins, particularly when pre-existing health conditions are present.

# Sushi Rolls
## Continued

Hand Rolls available on Request

### Lobster Roll
Lobster, Avocado, Cucumber, Masago and Wasabi, Tempura Fried
$22

### T & A Roll
Tuna and Avocado
$9

### Dragon Roll
Cucumber and Avocado Roll with Cream Cheese Wrapped with barbecued Eel
$16

### Spider Maki
Tempura Fried Softshell Crab, Cucumber, Avocado, Tobikko, Rice and Seaweed
$14

### Scallop Hand Roll
Scallops, Tobikko, Avocado, Cucumber, and Spicy Mayo, Wrapped in Nori Seaweed
$8

### Hamachi Scallion Roll
Chopped Hamachi, Cucumber and Scallions rolled in Nori and Rice, wrapped in Sashimi Sliced Hamachi
$16

### Lobster Volcano
California Roll, Smothered in a Spicy Cream Cheese Sauce and topped with Lobster Tempura and Crab Meat
$25

### Alaskan Maki
Salmon, Tobikko, and Avocado, wrapped in Salmon
$15

### Screaming Salmon Maki
Salmon mixed with Spicy Sauce, Shaved Scallion, Cucumber, Sesame
$9

### Big Kahuna Sushi Sandwich
Fish Medley, Caviar, Cucumber, Avocado, Daikon Radish, Spicy Mayo, Sweet Soy Sauce
$15

### Walu Walu
Chopped Spicy Escolar, Fresh Peach and Cucumber rolled in Nori and Rice, topped with Seared Sashimi Escolar
$16

### Philadelphia Roll
Salmon, Tobikko, Avocado and Cream Cheese, wrapped in Salmon
$15

### Sushi Sampler
Chef's Choice of 2 pieces each of 5 different Fish. Nigiri Style with Rice
$38

### Sashimi Sampler
Chef's Choice of 4 pieces each of 5 different Fish
$48

## Japanese Beer

**Sapporo**
$5.50

**Asahi Brewmaster**
$5.50

**Asahi Black**
$5.50

**Kirin Ichiban**
$5.50

# Lunch Menu

## Soups, Salads and Appetizers

### Ebers Haus Salad
*Organic Field Greens, Tomatoes, Artichoke Hearts, Hearts of Palm, tossed in a Honey Dijon Balsamic Vinaigrette, topped with Shaved Parmesan Cheese*
$9

### Caesar Salad
*Hearts of Romaine, Toasted Croutons, Parmesan, Lemon and a Classic Caesar Dressing*
$8

### Red, White & Bleu Salad
*Organic Field Greens, Toasted Pine Nuts, Cranberries, and Bleu Cheese Crumbles topped with a Honey Dijon Balsamic Vinaigrette*
$9

### Wedge Salad
*Baby Iceberg Lettuce, Hearts of Palm, crumbled Bacon and Cherry Tomatoes topped with Bleu Cheese Dressing and Bleu Cheese Crumbles*
$9

### Add to any Salad:

| | |
|---|---|
| Chicken | $5 |
| Shrimp | $6 |
| Beef | $8 |

### Arugula Salad
*Fresh Arugula, Peperoncini, Proscuitto Chips, Pine Nuts, Shaved Parmesan, and Pickled Onions with a Balsamic Vinegar Drizzle*
$9

### Citrus Truffle Salad
*Organic Butter Lettuce tossed in a Citrus Truffle Vinaigrette, topped with Goat Cheese, Cherry Tomatoes and crushed Pecans*
$9

### Grilled Romaine with Blackened Signature Crab Stack
*Sweet and Tender Lump Crabmeat layered between diced Avocado and Tomatoes, served with Buttered Crostini and Wasabi Aioli*
$16

### Shrimp
*Blackened Shrimp on a bed of Romaine Hearts, Lightly Grilled and Brushed with Caesar Dressing, served with Croutons, Lemon and Fresh Grated Parmesan.*
$14

### Soup du Jour
*Ask your server for today's soup specialty*
$8

### Siam Egg Roll
*Served in a traditional fried manner, with Hand-Chopped Pork, Leaf Lettuce, Herbs, Jalapeno and Lemon, with a Sweet Chili Dipping Sauce*
$9

### Lowcountry Crab Cake
*Delicate Carolina Crab Cake, served with classic Remoulade Sauce and Field Greens tossed in a Honey Dijon Balsamic Vinaigrette*
$15

### Asparagus Yakitori
*Bacon-Wrapped Asparagus, grilled and served over Stir-Fried Vegetables with a Sweet Chili Sauce*
$9

### Roasted Beet Salad
*Organic Field Greens tossed in an Orange Citrus Dressing, served with roasted beets sliced and topped with Bleu Cheese, garnished with Pickled Onion*
$10

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Chef's Choice Vegetarian Entrée available.
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# Lunch Entrees

Bistro Fish du Jour

*Mesquite-Grilled or Pan-Seared Fish du Jour presented on top of sautéed vegetables, topped with a flavorful sauce consisting of Olives, Tomato, Capers, Wine and Butter*

$22

New Zealand Lamb

*One Half-Rack of Lamb grilled and served with Balsamic Honey Reduction, Fries and Green Salad tossed in our House Dijon Balsamic Dressing*

$22

Sesame-Encrusted Seared Ahi Tuna

*Seared to your taste and served with Asian-Style Slaw*

$24

Thai Basil

*Choice of Beef, Chicken, Pork or Tofu*

*Stir-Fried Protein, Coconut Milk, Roasted Peanuts, Vegetables and Thai Basil with Jasmine Rice*

$15

Petite Filet

*5-oz Filet Mignon, Grilled and finished with a Bacon Bordelaise Sauce, Hand-Cut Fries, and a small Green Salad*

$24

Grilled Shrimp

*Skewer of Grilled Shrimp Served on a bed of House Green Salad with Hand-Cut Fries*

$15

# Gourmet Burgers

## Lamb Burger
*Served with Pine Nuts, Parsley and Goat Cheese*
$12

## Filet Mignon Burger
*Served with Aged Cheddar and Applewood Smoked Bacon*
$12

## Kobe Burger
*Served with Caramelized Onions, Sautéed Mushrooms and Melted Brie Cheese*
$20

## Akaushi Burger
*Served with Grilled Onions, Portabella Mushroom, and Tomato, finished with Bleu Cheese*
$25

# Fries

Standard Fries
$4

Parmesan Fries
$8

Truffle Fries
$8

# Dipping Sauces

Garlic Aioli
$3

# Sake Wines

| | Glass | Bottle | Bin |
|---|---|---|---|
| Gekkeikan Haiku | $7^{50}$ | $18^{00}$ | 39 |
| Slightly dry with a light aroma of orchard apples | | | |
| Gekkaikan Gold | $10^{00}$ | $29^{00}$ | 38 |
| Kariho Namahage | $13^{00}$ | $47^{00}$ | 16 |
| Extremely dry, full-bodied with a concentrated taste, robust flavor and a relatively high acidity | | | |
| Hitorimusume Unfiltered | $15^{00}$ | $43^{00}$ | 15 |
| Aromas of dairy products, mild and savory flavors, premium wine with milky appearance | | | |
| Hitorimusume Junmai | $17^{00}$ | $50^{00}$ | 46 |
| Clean and round aroma of dairy products, mild and savory flavors, soft texture and nicely balanced | | | |
| Meibo Yowanotsuki | $17^{00}$ | $45^{00}$ | 44 |
| "Midnight Moon" The nose is full of vanilla and melon, hints of steamed rice and grains among the layers of dried fruit, melon and citrus undertones, refreshingly dry | | | |
| Sacred Power Junmai Ginjo | $20^{00}$ | $74^{00}$ | 36 |
| Delicious full-bodied nama sake with a hint of fruity aroma, made with organic rice | | | |
| Ichishima "Silk Deluxe" Junmai | $16^{00}$ | $46^{00}$ | 51 |
| Aromas of lychee, apple and strawberry, complex, sweet with good acidity | | | |
| Awa Yuki Nigori Junmai | $15^{00}$ | $43^{00}$ | 45 |
| Well-rounded, medium dry and creamy, matches well with spicy food, and chicken dishes, unfiltered | | | |
| Otokayama | $17^{00}$ | $49^{00}$ | 17 |
| Sho Chiku Bai | | $14^{00}$ | 52 |
| Rihaku "Dreamy Clouds" | $20^{00}$ | $64^{00}$ | 26 |