

Icha Maajoh Dinner Menu

Starters

New York Strip Carpaccio

Pan-seared rare New York Strip steak topped with our herbed chili oil; served on a watercress and arugula salad topped with grey sea salt, cracked black pepper and shaved manchego cheese **13**

Shrimp Cocktail

Eight jumbo shrimp delicately poached, served on a bed of field greens accompanied by our freshly prepared cocktail sauce **15**

Calamari

Hand-cut calamari in our specially seasoned cornmeal breading, tossed with organic arugula and finished with our house made lemon aioli. Served crispy **9**

Black Mussels

White wine, garlic and saffron mussels topped with fresh herbs, served with crunchy baguette bread **15**

Soup

Every day, our culinary team collaborates to bring you a masterfully crafted soup. Ask your server about today's creation **Bowl 6 / Cup 3**

Salads

Icha Maajoh Salad

Arcadia greens, toasted sunflowers seeds, herbed goat cheese wheel and shaved red beets; served with our house-made sherry honey vinaigrette **9**

Belgium Endive and Roquefort Blue Cheese Salad

Crumbled Roquefort blue cheese, toasted walnuts, thinly sliced celery and granny smith apples a-top a bed of tender Belgium endive leaves

garnished with micro chives served with house made blue cheese vinaigrette **10**

Southwest Caesar Salad

Hearts of romaine lettuce with black beans, corn, and cilantro relish, shaved manchego cheese, and slow roasted tomatoes drizzled with our southwest Caesar dressing **9**

Add Chicken +3 / Add salmon +4 / Add Jumbo Shrimp +6

Entrées

(All accompanied by seasonal vegetables)

Sea Scallops

Our hand-selected sea scallops are seared to perfection then topped with herb butter and micro greens **23**

Salmon Filet

A hand-cut salmon filet delicately poached in butter and white wine, topped with our citrus butter and micro chives **30**

Chilean Sea Bass Filet

Pan-seared Chilean sea bass topped with lemon butter sauce and micro greens **36**

Ribeye Chop Steak

A 16 ounce bone-in ribeye steak is grilled to order, topped with caramelized onion and wild mushrooms ragu **36**

Filet Mignon

Hand-cut 8 ounce filet mignon steak grilled to order; topped with a lump crab cake and served with merlot demi-glace **39**

Boneless Beef Short Ribs

Seared boneless beef short ribs, slow braised, topped with a sherry caramel sauce **25**

Pork Tenderloin

This 9 ounce pork tenderloin is seasoned with our chef's special dry rub, oven roasted, topped with blackberry sauce **23**

Breast of Duck

An 8 ounce skin-on breast of duck is pan-seared to perfection and served with huckleberry sauce **25**

Breast of Chicken

Oven-roasted breast of chicken topped with a citrus glaze atop roasted garlic and shallot reduction **23**

Roasted Vegetable Wellington

Flaky puff pastry filled with a blend of roasted seasonal vegetables, layered with Boursin cheese atop zesty roasted red pepper coulis **19**

Chef's "Feature of the Day"

Every day, our chefs collaborate to bring you a masterfully crafted entrée selection based on the season, in addition to the standard dinner selections. Ask your server about today's special creation.

Sides

(Choose one of the following sides)

Mascarpone and herbed polenta

Wild mushroom risotto

Sour cream mashed potatoes

Roasted garlic and rosemary fingerling potatoes