



THE DINING ROOM

### *Appetizers*

<i>Jumbo Lump Crab Cakes with Black Truffle - Champagne Sauce</i>	12
<i>Crispy Duck Spring Rolls with Spicy Pomegranate Dipping Sauce</i>	12
<i>Bacon Wrapped Jumbo Shrimp with White Cheddar Potenta and Spicy Red Pepper Sauce</i>	14
<i>Crispy Taro Root Chips with Jalapeno Dip</i>	7
<i>Seared Rare Big Eye Tuna with Serrano - Avocado Puree and Smoked Tomato Emulsion</i>	15
<i>Kobe Beef Carpaccio with Black Pepper - Shallot Vinaigrette and Toast Points</i>	14
<i>House Smoked Salmon with American Caviar, Lemon Chive Cream and Parsley Pesto</i>	14

### *Soup and Salads*

<i>Soup of the Day</i>	7
<i>Mixed Field Greens tossed with Carrots, Red Onions and White Balsamic Vinaigrette</i>	7
<i>Caesar Salad with Crispy Sweet Potatoes</i>	9
<i>Asian "Field Green" Salad with Jumbo Lump Crab and Crispy Wontons</i>	12
<i>Baby Spinach Salad with Oven Dried Tomatoes, Roast Peppers, Feta Cheese and Marinated Olives</i>	11
<i>Chopped Iceberg and Watercress with Blue Cheese Dressing, Bacon and Home Made Onion Rings</i>	10
<i>Baby Arugula and Apple Salad with Lemon Basil Vinaigrette and Mushroom Goat Cheese Tarts</i>	11

### *Entrees*

<i>Grilled Wild King Salmon with Jalapeno Jack Cheese Grits and Tequila Lime Sauce</i>	19
<i>Blue Cheese Crusted Prime Ribeye Steak with Mixed Fingerling Potatoes and Balsamic-Red Wine Sauce</i>	37
<i>Pan Seared Sea Scallops with Bacon - Scallion Risotto and Pomegranate-Citrus Brown Butter</i>	24
<i>Smoked Bone-In Pork Chop with Parmesan Potato Gratin, Root Vegetables and Shiner Bock Glaze</i>	22
<i>Crispy Seared Halibut on House Made Gnocchi, Grilled Asparagus and Meyer Lemon Sauce</i>	33
<i>Chile Spiced Prime Beef Tenderloin on Butternut Squash Puree and Marsala - Cumin Sauce</i>	38
<i>Grilled New Zealand Rack of Lamb with Horseradish Whipped Potatoes and Port Wine Sauce</i>	30
<i>Red Wine Braised Chicken with Wild Mushroom Rice, Baby Brocolini and Sherry Butter</i>	18
<i>Crispy Seared Sea Bass on Truffle Whipped Potatoes, Artichokes, Tomato Confit and Lobster Sauce</i>	30
<i>Pan Roasted Mahi Mahi with Tiger Shrimp Dumplings and Spicy Ginger-Lemongrass Broth</i>	28

*Executive Chef - Tre Wilcox*

*Executive Sous Chef - Jermaine Brown*

*Sous Chef - Jason Skinner*

*Pastry Chef - Kara Blair*

*Eating raw or undercooked meat, poultry, or fish can be dangerous to your health.  
Loft 610 uses peanut oil in the preparation of certain items.*