

Chef's Menu

• APPETIZERS •

CRISPY COCONUT JUMBO SHRIMP 20

Mango-tequila salsa, grilled lime

VEGETABLE PORK SOUP CUP 6 / BOWL 10 G

• SALAD •

SUMMER COBB SALAD HALF 10 / FULL 16 G

Grilled Gerber's farm chicken breast, romaine lettuce, avocado, hard-boiled egg, blue cheese crumbles, bacon, cucumbers, carrots, peas, heirloom tomatoes, choice of dressing

• SEA AND LAND •

SPICY CHICKEN SALAD CROISSANT 12

House made spicy chicken salad, lettuce, tomato, croissant, fresh fruit cup

BBQ BABY BACK RIBS HALF 28 / FULL 38

Duroc smoked baby back ribs, house made BBQ sauce, macaroni and cheese, creamy coleslaw

GINGER GARLIC SWORDFISH 38 G

Seared swordfish, grilled pineapple, ginger garlic sauce, mango salsa rice, side salad

• DESSERT •

MANGO COCONUT CHEESECAKE 8

House made coconut cheesecake, mango gelee

BERRY PAVLOVA 8 G

Baked meringue, mascarpone filling, fresh berries

GRAETER'S LEMON SORBET 5 G

Suggested Wine ~ Joel Gott Pinot Gris, California, 2022

Glass – 7 Quartino – 10 Bottle – 22

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM