

# Chef's Menu

## • APPETIZERS •

### **CRISPY COCONUT JUMBO SHRIMP 20**

Mango-tequila salsa, grilled lime

### **CHICKEN BACON SWISS SOUP CUP 6 / BOWL 10**

## • 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 cole slaw

### **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**