



DINNER MENU

07 • 24 • 17

starters:

CHICKEN TACOS • \$12

Oven Roasted Pulled Chicken, Jalapeno Avocado Sour Cream, Corn Salsa, Flour Tortilla

SHRIMP COCKTAIL • \$12

Poached Tiger Shrimp, Pineapple Jalapeno Gazpacho, Fresh Avocado, Strawberry

SPINACH & NAPA CABBAGE SALAD • \$11

Baby Spinach, Napa Cabbage Slaw, Shredded Carrots, Cucumber, Orange-Ginger Sesame Dressing

entrees:

COCONUT CURRY STIR FRY • \$16

Stir Fried Broccoli, Peppers, Onions, & Carrots, Coconut Curry Sauce, Basmati Rice

GRILLED FLANK STEAK • \$23

Roasted Chimichurri Yukon Gold Potatoes, Roasted Squash & Zucchini

FAROE ISLAND SALMON • \$24

Oven Roasted Faroe Island Salmon, Cajun Corn Sauce, Roasted Potatoes, Grilled Asparagus

wine suggestions:

*Chateau Ste. Michelle
Chardonnay
\$7.5 gl / \$22 btl*

*St. Jean Cabernet Sauvignon
\$8.5 gl / \$26 btl*

*Ponzi Pinot Gris
\$8.5 gl / \$28 btl*