

BISTRO SELECTIONS

March 12th - March 23rd, 2019

SPICY GREENS SALAD

Recovery Park Farms greens, serrano ham, roasted red pepper, crispy chickpeas, shallots, olives, Marcona almonds, hot bacon vinaigrette

8

PAN SEARED YELLOWTAIL SNAPPER

Wild caught snapper fillet, Mediterranean spiced lentils, spicy heirloom tomato & olive sauce

40

BEEF TIPS BURGUNDY

Prime beef tenderloin tips sautéed with onions, scallions, mushrooms & red wine, served on linguini pasta with garlic crostini

40

CHIPOTLE VEGETABLE TACOS

Grilled flour tortillas, cilantro lime rice, charred chipotle rubbed zucchini, black beans, nopales, grilled red bell peppers, guacamole, pico de gallo, sour cream & queso fresco cheese

20

WILD CAUGHT SOCKEYE SALMON GNOCCHI

Blackened Cajun spiced sockeye salmon, thyme-garlic potato gnocci, lacinato kale, roasted red bell pepper, arugula pesto

26

CHARGRILLED PORK FLAT IRON

Dry barbecue rubbed pork flat iron, pan braised Brussel sprouts, Applewood smoked bacon, shallot, balsamic reduction, buttermilk blue cheese

24

