

\$55 Chef's Summer Menu

FIRST COURSE

BRAD'S PEAR SALAD

Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

ROASTED PEACH SUMMER SALAD

Baby Spinach, Red Onions, Blanched Almonds, Goat Cheese with Meyer Lemon
Vinaigrette

SECOND COURSE

VERACRUZ GRILLED SNAPPER

Poblano rice, topped with crispy onions

6 OZ. FILET WITH JALAPENO POTATO BEET AU GRATIN

Topped with Chimichurri Sauce

MEDITERRANEAN PASTA WITH HALIBUT

Green & Kalamata Olives, Capers, Red Chili Sauce

THIRD COURSE

KEY LIME PIE

With Blood Orange Sorbet

PEACH TARTLET

With Vanilla Gelato

GRILL ADDITIONS

OSCAR STYLE \$15

Crabmeat Béarnaise

AUSTRALIAN LOBSTER TAIL Mkt

6oz/12oz