

Chef's Weekly Features

NOVEMBER 29TH- DECEMBER 1ST

MEXICAN STREET CORN DIP 10

creamy Mexican street corn dip served with tortilla chips

BEET AND PEAR SHRIMP SALAD 18

bed of chopped romaine, beets, pears, pinenuts, blue cheese crumbles topped with grilled shrimp, choice of dressing

CHICKEN CHALUPAS 22

two marinated chicken chalupas with white queso, cheddar jack, Pico de Gallo, cilantro lime crema, shredded romaine served with Spanish rice and stewed black beans

STEAK AND SHRIMP RAMEN 32

grilled and sliced sirloin steak, three grilled shrimp, broccoli, wild mushrooms, carrots, soft boiled egg in a beef umami broth with ramen noodles

FILET MEDALLIONS 49

two 4oz filet medallions grilled to your liking, topped with Rosemary burgundy demi, served with mashed potatoes and asparagus

WINE FEATURES

BOGLE VINEYARDS CHARDONNAY 9.00

2021 | Central Valley, CA

the rich, round entry rolls into a viscous and silky mouthfeel, surrounded by Asian pears and Honeycrisp apples, the finish lingers long and soft, like the wafting aromas of grandma's warm apple pie

CA' MOMI MERLOT 9.25

2022 | Napa Valley, CA

meticulous aging in both French and American oak impart provoking vanilla and fine-grained tannins that interlace with baked blackberry, cocoa powder, and Bing cherry notes

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions