



*California Confused Cuisine*

## FALL 2018 DINNER MENU AND SPECIALS

### HAPPY HOUR FROM 3PM TO 6PM

Join Us for Happy Hour every Thursday through Saturday from 3pm to 6pm!

#### **HAPPY HOUR APPETIZERS ... 50% OFF**

*Select from any of our dinner appetizers!*

#### **HAPPY HOUR BEERS ... SEE BELOW**

*Bud Light \$3.00 Glass | \$5.00 Pitcher Stella \$3.25 Glass | \$10.25 Pitcher Modelo Especial or Track 7 \$3.75 Glass | \$12.50 Pitcher  
All other Beers are \$1.00 off per glass!*

#### **HAPPY HOUR WINES ... SEE BELOW**

*Kendall Jackson Chardonnay \$5.00 Glass  
All other Wines are \$1.00 Off*

### APPETIZERS

#### **BBQ PULLED PORK SLIDERS ... \$7.95**

*Two ¼ pound BBQ Pulled Pork Sliders served with our house Slaw and Buns.*

#### **CALAMARI STEAKS WITH A CITRUS BEURRE BLANC SAUCE ... \$7.95**

#### **PANKO-CRUSTED BUTTERFLY SHRIMP APPETIZER ... \$8.95**

*Your choice of our house-made Sweet Thai Chili or our Cocktail sauce*

#### **RISOTTO BALLS ... \$6.95**

*These delicious Risotto Balls are stuffed with Mozzarella and deep fried until golden brown. Served with our house Marinara or Ranch dressing.*

#### **SEARED AHI TUNA ... \$9.95**

*Sesame crusted Ahi Tuna lightly seared and served with Basil-Pesto-Wasabi and Reduced Balsamic drizzle.*

### SOUP DU JOUR

#### **ASK YOUR SERVER FOR SOUP DU JOUR ... \$4.95 CUP | \$6.95 BOWL**

*We will have a Hot Soup and a Gazpacho Soup available*

## **ENTRÉES**

### **PESTO-CRUSTED RACK OF LAMB ... \$24.95**

*We use a four-step method for roasting these beautiful rack of lamb—a quick sear for color and flavor, a brief rest so the meat can relax, a coating of bright, lemony parsley pesto and cheesy panko, and then a roast in a hot oven, producing a lamb that's tender, tasty, juicy, and beautiful! Served over a Tomato-Butter and Seasonal Vegetables.*

### **8OZ FILET MIGNON ... \$21.95**

*We take a beautiful 8oz Filet of Beef cooked to order and topped with a Merlot Peppercorn-Mushroom sauce. Served with a Baked Potato and Seasonal Vegetables.*

### **SEARED U10 SCALLOPS AND A TARRAGON-BUTTER SAUCE ... \$21.95**

*Beautiful U10 large Scallops, seared and placed over a bed of delicious pea puree and topped with a Tarragon-Butter sauce.*

### **BONE-IN PORK CHOP WITH THYME-BUTTER PAN SAUCE ... \$18.95**

*We sear this beautiful thick-cut pork chop then bake it until perfectly tender, then place it over a bed of delicious pea puree and top it with a Thyme-Butter Pan Sauce and place it over.*