



California Confused Cuisine

SEPT 28TH THRU 30TH DINNER SPECIALS

SOUP DU JOUR

SPLIT PEA SOUP ... \$4.95 CUP | \$6.95 BOWL

APPETIZERS

CALAMARI APPETIZER WITH A SWEET THAI CHILI SAUCE ... \$6.95

BACON WRAPPED SCALLOPS ... \$9.95

ENTRÉES

8OZ FILET MIGNON ... \$21.95

Cooked to order and topped with Mushroom Stout Sauce. Served with our Potato Celery Root mash and Farmers Market Seasonal Vegetables.

FILET OF BEEF AND SHRIMP KABOBS ... \$21.95

These skewers of Filet, Shrimp, Mushrooms, Bell Peppers and Onions are grilled to perfection and served with our Potato Celery Root mash and Farm Fresh Seasonal Vegetables.

SEARED SCALLOPS & POTATO CELERY ROOT PUREE ... \$18.95

We sear these tender and delicious large Scallops and serve them over a bed of Potato Celery Root Puree and garnish with crispy leeks and chives. Served with Farm Fresh Seasonal Vegetables.

LEMONCELLO FETTUCCINI ... \$12.95 | \$16.95

This beautiful fresh Fettuccini is tossed in olive oil, shallots and garlic then we add some Heirloom Cherry Tomatoes and Spinach and finish it off with Lemoncello. Served with Garlic Bread. DEEEELicious!

* Add Shrimp or Chicken for an additional \$4.00