



California Confused Cuisine

JUNE 21ST THRU JUNE 23RD DINNER SPECIALS

SOUP DU JOUR

DARK CHERRY GAZPACHO ... \$4.95 CUP | \$6.95 BOWL

Vegan friendly! Dark Cherries, Cucumbers, Red and Yellow Bell Peppers, Thyme, Tomato Juice and Red Wine Vinegar comprise this delicious cold soup. Slightly sweet but worth it!

APPETIZERS

LEMONGRASS CHICKEN CUPS ... \$6.95

Two butter lettuce cups filled with delicious diced chicken marinated in ginger-lime juice with carrots and jalapenos.

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

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

SAMPLER PLATTER ... \$9.95

Perfect to share with a friend! Delicious Chicken Wings (BBQ or Spicy), Deep friend Zucchini with a cucumber sauce and Potato Skins.

SEARED AHI TUNA ... \$9.95

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

ENTRÉES

8OZ FILET MIGNON ... \$21.95

We take a beautiful 8oz Filet of Beef cooked to order and topped with a Tarragon Bearnaise sauce. Served with a Baked Potato and Seasonal Vegetables.

CITRUS SALMON SALAD ... \$21.95

We take this beautiful Salmon and marinate it in Lemon and Oranges and cook it to perfection, then lay it over a bed of Spring Mix with Avocados and Mangoes. Light and delicious!

SEARED SCALLOPS OVER ARUGULA AND TANGERINE WEDGES WITH A TANGERINE GASTRIQUE ... \$21.95

We take these dry large Scallops, sear them until tender and serve them over a bed of Arugula and Tangerine Wedges with a Tangerine Gastrique. Served with a side of seasonal vegetables.

ST LOUIS BBQ RIBS ... \$9.95 | \$14.95 | \$18.95

Slow roasted and dressed with our house BBQ sauce for a final grill, making every bite tender and juicy. Served with a Baked Potato and Seasonal Vegetables.

** Sold as: Third of a Rack | Half a Rack | Whole Rack*

SUMMER SALAD WITH SHRIMP ... \$12.95

Looking for something light and delicious? This dish is for you! Mixed Greens, fresh Grilled Corn, Avocados, Heirloom Cherry Tomatoes and Grilled Herb Shrimp are lightly tossed with our Basil Vinaigrette.