



California Confused Cuisine

SUMMER 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 All other Beers are \$1.00 off!

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

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

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

GRILLED WATERMELON GAZPACHO WITH LIME CREMA ... \$4.95 CUP | \$6.95 BOWL

Watermelon, grilled to enhance its sweetness, balances the smoky-spicy kick of chipotle powder in this refreshing summer soup.

ENTRÉES

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 your choice of Wild Rice or a Baked Potato and Seasonal Vegetables.

SEARED U10 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.

CITRUS SALMON ... \$21.95

This beautiful Salmon is marinated in Olive Oil-Lemons-Oranges-Cilantro and a hint of Jalapeno, then baked to perfection. Served with a Baked Potato and Seasonal Vegetables.

LIMONCELLO FETTUCCINE ... \$12.95 TO \$16.95

This beautiful Fettuccine is tossed in olive oil, shallots and garlic then we add some Heirloom Cherry Tomatoes and Spinach and finish it off with Lemoncello.

* Add Shrimp or Chicken for an additional \$4.00

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 your choice of Wild Rice or a Baked Potato and Seasonal Vegetables.

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

ON THE LIGHT SIDE

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 Lemoncitronette.