



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 Sweet Pea puree.

100Z NEW YORK STEAK ... \$21.95

This beautiful large 10oz NY Steak is grilled to order and placed on a bed of Tomato-Butter, giving it rich texture and flavor. Served with a Baked Potato and Sweet Pea mash.

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

Beautiful U10 large Scallops, seared and placed over a bed of delicious Sweet Pea puree and topped with a Citrus Beurre Blanc sauce.

SPAGHETTI SQUASH "NO MAC" AND CHEESE ... \$14.95

We slow roast this delicious Spaghetti Squash until tender, then mix it with a blend of Smoked Gouda & Asiago cheese and bake it until it's bubbly hot and delicious!

* Add Chicken for an additional \$4.00

**I'm Gluten Free!!