

## MENU # 1

\$ 3 5

Jamaican jerked chicken skewers, Napa cabbage slaw, pineapple vinaigrette, red curry peanut sauce

**And**

Smoky roasted cream of tomato soup (like mom always made),  
grilled cheese bites

**And**

### GRILLED LOCAL SALMON

Braised greens and roasted Red Bliss Potatoes

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### BUTTERMILK BATTERED FRIED CHICKEN

mashed potatoes, gravy & grilled corn off the cob

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### HANDMADE 3 CHEESE RAVIOLI

Golden & Roma tomato parmesan

## MENU #2

\$ 4 5

Ahi Tuna Tartare with fresh ginger, sesame seeds, green onion and  
Mango, baked wonton chips

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Jamaican jerked chicken skewers, Napa cabbage slaw, pineapple vinaigrette, red curry peanut sauce

**And**

Smoky roasted cream of tomato soup (like mom always made),  
grilled cheese bites

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Baby Spinach Salad w/goat cheese, toasted almonds  
& raspberry vinaigrette

**And**

### GRILLED PAINTED HILLS FLAT IRON STEAK

Grilled garlic and thyme marinated, served with horseradish-chive  
mashed potatoes & spinach

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### ASIAN CRUSTED AHI TUNA

Wasabi mashed potatoes, citrus beurre blanc & ginger soy glaze

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### HANDMADE 3 CHEESE RAVIOLI

Golden & Roma tomato parmesan

## MENU # 3

\$ 5 5

Crusted day boat scallops with fennel & watercress salad

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Ahi Tuna Tartare with fresh ginger, sesame seeds, green onion and  
Mango, baked wonton chips

**And**

Smoky roasted cream of tomato soup (like mom always made),  
grilled cheese bites

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Individual Iceberg stuffed with Point Reyes blue cheese,  
dressed table side in buttermilk blue cheese vinaigrette

**And**

### GRILLED LOCAL SALMON

Braised greens and roasted Red Bliss Potatoes

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### GRILLED PAINTED HILLS FLAT IRON STEAK

Grilled garlic and thyme marinated, served with horseradish-chive  
mashed potatoes & spinach

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### HANDMADE 3 CHEESE RAVIOLI

Golden & Roma tomato parmesan