

- Dinner Menu -

5:00 p.m. - 8:00 p.m. Wednesday - Sunday

STARTERS

French Onion Soup \$10 [GFP]

- caramelized onions, gruyere, swiss, parmesan, french baguette

Danish Iceberg Salad \$11 [GF]

- iceberg lettuce, danish blue cheese, smoked bacon, cherry tomatoes, shaved sweet onions, blue cheese dressing, reduced balsamic vinegar

Caesar Salad \$10

- romaine lettuce, garlic herb croutons, parmesan cheese, white anchovy, caesar dressing

Roasted Beet Salad \$12 [GF, VG]

- baby wild arugula, roasted beets, candied walnuts, orange supremes, goat cheese crumbles, toasted pumpkin seeds, whole grain mustard vinaigrette

Heirloom Tomato Caprese \$18 [GF, VG]

- heirloom tomatoes, mixed baby tomatoes, buffalo mozzarella, balsamic black pearls, reduced balsamic drizzle, fresh basil, basil oil

Shrimp Cocktail \$17 [GF]

- lemon poached and chilled gulf shrimp, cocktail sauce, lemon

Korean BBQ Chicken Wings \$16

- house brined chicken drums & flats, house asian bbq sauce, toasted sesame seeds, green onions

Dynamite Shrimp \$16

- crisp shrimp tossed in sweet chili sriracha Japanese mayo, red pepper threads, green onions, lemon

Ahi Tuna Poke Nachos \$16

- ginger sesame ahi tuna poke, avocado, jalapeno, togarashi aioli, green onions, radish, furikake seasoning, wonton crisps

Mexicali Kobe Beef Sliders (3) \$19

- griddled cumin chili powder paprika kobe beef sliders, shaved red onions, elote corn aioli, pepper jack cheese, green chilies, potato slider bun, tajin lemon jicama

GOURMET PIZZAS \$16

Gluten-Free Vegetarian Pizza \$17 [GF, VG]

- gluten free cauliflower crust, san Marzano pizza sauce, mozzarella cheese, mushrooms, roasted red peppers, zucchini, artichokes

Three Little Piggies Pizza \$17

- san marzano pizza sauce, mozzarella cheese, sliced pepperoni, Italian sausage, smoked bacon, chili oil drizzle

Coachella Valley Pizza \$18

- san marzano pizza sauce, mozzarella & brie cheese, local dates, canadian bacon, prosciutto, california date drizzle

Margherita Pizza \$16 [VG]

- san marzano pizza sauce, buffalo mozzarella, parmesan cheese, roma tomatoes, fresh basil, basil oil drizzle

SIDES

French Fries \$5 • Seasoned Fries \$5 • Sweet Potato Fries \$5

Coleslaw \$5 • Onion Rings \$6 • House Salad \$6

TWO-HANDED BLACK ANGUS BURGERS*

Cookout Burger \$17

- flame grilled beef patty, butter lettuce, sliced tomatoes, sweet onions, house sauce, toasted brioche bun

Portobello Swiss Burger \$19

- flame grilled beef patty, sautéed portobello mushrooms, swiss cheese, parmesan garlic aioli, toasted brioche bun

Santa Fe Green Chili Burger \$18 [V]

- green chili & hemp seed plant-based burger patty, vegan smoked cheddar, butter lettuce, sliced tomatoes, cilantro veganaise, caramelized onions, toasted focaccia bun

**Choose a burger, choose a side.

ENTRÉES

Pan Roasted Scottish Salmon \$39 [GFP]

- truffle spring pea puree, sautéed swiss chard, herb confit baby potatoes, crispy brussel sprouts, pom-cranberry reduction

Wild Caught Chilean Sea Bass \$49 [GFP]

- fennel pollen crusted filet, lemon infused cauliflower puree, herb israeli couscous, roasted garlic oil broccolini, lemon caper cream reduction

The New Beef Wellington \$68

- 7 oz filet mignon, whipped potatoes, puff pastry, black truffle Dijon, wild mushrooms and baby spinach, crispy prosciutto, port wine currant reduction

Grilled Prime NY Strip \$62 [GF]

- 12 oz prime New York strip steak, black garlic romesco, parmesan scalloped potatoes, baby carrots, roasted maitake mushrooms, rye whiskey demi-glace

Roasted Bone in Chicken Breast \$36 [GF]

- kohlrabi puree, pan roasted bone in chicken, baby carrots & broccolini, roasted shallot, sherry mushroom peppercorn sauce

Chicken Pot Pie \$23

- roasted white and dark meat, peas, carrots, sweet onions, celery, mushrooms, flaky puff pastry, parsley

Roasted Cauliflower \$33 [V, GFP]

- pine nut caper pomegranate relish, honey chipotle carrot puree, lemon oil, crispy capers, petite green fennel orange salad

Creamy Pasta Pomodoro \$30 [V, GFP]

- vegan rigatoni pasta, zucchini, yellow squash, spinach, creamy cashew tomato pomodoro sauce, fresh parsley & basil, vegan feta

DESSERTS

Bananas Foster Bread Pudding \$9

- king's hawaiian bread, vanilla, cinnamon, golden raisins, bananas foster sauce, vanilla bean ice cream

Chocolate Crème Brûlée \$9 [GF]

- chocolate custard with crunchy sugar shell, fresh berries

Vegan Passion Fruit & Raspberry Cake \$9 [GF, V]

- dates, almonds, cashews, coconut milk, agave nectar, gluten free, dairy free and free of refined sugar

Cheesecake du Jour \$9

- ask about what Chef Alice has created

Sorbet Trio [GF]

- blackberry cabernet, mango, lemon

Ice Cream [GF]

- vanilla bean, chocolate, salted caramel, turkish coffee

Executive Chef Kellen Gullatt

[V = Vegan] • [VG = Vegetarian] • [GF = Gluten-Free] • [GFP = Gluten-Free Possible]

*Turkey patties available upon request.

1/10/2023