

MENU

Selections will be presented to your guests in a custom menu.
For groups of 20 or more, actual counts on the Main Course must be given 5 days before the event.

STARTERS

served with
ROSEMARY BREAD + OLIVE OIL

Please circle one option:

THE 'BLT' SALAD

nueske's applewood-smoked bacon,
romaine, avocado, marinated tomatoes
+ warm dijon bacon vinaigrette

PACIFIC GRILL CAESAR

romaine hearts, hand-torn croutons,
caesar dressing, parmesan reggiano cheese

KALE SALAD 'CACIO E PEPE'

young kale salad w/ toasted walnuts,
pecorino + pepper vinaigrette <v>

SOUP OF THE DAY

MAINS

All main courses served medium
Please circle 1-3 options:

DUCK BREAST

w/ red wine sauce

YELLOWFIN TUNA

w/ lemon butter

CAULIFLOWER STEAK

olive tapenade + garlic breadcrumbs

CHEF'S CATCH OF THE DAY

SURF + TURF

petite 4oz filet, 4oz king salmon

8OZ FILET

w/ red wine sauce

SIDES

Please circle 2 options

ROASTED
BRUSSELS SPROUTS

SAUTÉED BROCCOLI

CHEDDAR
MASHED POTATOES

ROASTED FINGERLING
POTATOES

SAUTÉED MUSHROOMS

ROASTED CAULIFLOWER

DESSERT

Please circle one option

APPLE CINNAMON CHEESECAKE

BLOOD ORANGE TART

CHOCOLATE SALTED CARAMEL TART

\$70 | guest

(not including beverages, sales tax, valet or service charge)
Menu items are subject to seasonal changes and availability.