
ARGYLE

S T E A K H O U S E

Choice of an Entrée and Either an Appetizer or Dessert

-APPETIZER-

Blue Heron Farm Organic Greens Salad

*roasted pear, fennel, walnuts
goat cheese, champagne vinaigrette*

Tomato Basil Soup

crouton and aged ricotta

Fried Calamari

bloody mary cocktail sauce

-ENTRÉE-

Cobb Salad

*grilled natural chicken, blue cheese, bacon, ranch dressing
avocado, free range eggs, tomato*

***“The Burger”**

*6 oz. grass fed patty, arugula, garlic aioli
onion red wine and applewood-smoked bacon compote
smokey oregon blue and gruyere cheese*

Aviara Club

*slow cooked turkey, local butter lettuce
applewood-smoked bacon, tomato, caramelized onion bread*

Grilled Chicken Sandwich

poblano, pepper jack cheese, chipotle aioli, butter lettuce

-DESSERT-

Tahitian Vanilla Bean Crème Brulée

baked vanilla custard topped with caramelized sugar

Old Fashion Chocolate Cake

vanilla crème anglaise

Market Berry Tart

citrus crème fraiche mousse, mixed berry hibiscus sorbet

\$20 per person

(excludes tax and gratuity)

Chef De Cuisine

William Griggs