

# POSEIDON

on the beach

(\$50 Non-Inclusive of Tax and Gratuity, No split, No other promotions applicable - Menu subject to change)

January 28 To February 3, 2019

Executive Chef: Mourad Jamal - Chef De cuisine: Travis Lawson

Sous Chefs: Pedro Rodriguez/ Carlos Enrique Jr

## STARTERS (CHOOSE 1)

### ★ **YELLOWFIN AHI TUNA POKE NACHOS**

Wonton chips, serrano pepper, radish, Haas avocado, scallions, sriracha aioli. 18

### ★ **PISTACHIO DUSTED DIVER SCALLOP**

Strawberry, citrus, grapes, mint, blood orange emulsion. 11

### **CRISPY CALAMARI**

Semolina crust, crispy jalapeños, lemongrass dipping sauce, sweet chili glaze. 14

### **(5) COCONUT SHRIMP**

Coconut-tempura crusted shrimp, sesame seeds, pineapple-papaya dipping sauce. 13

### **Gf SMOKED POBLANO & SWEET CORN SOUP**

Dungeness crab & corn relish, candied pumpkin seeds, corn tortilla strips. 12

### **PISTACHIO-CRUSTED BRIE**

Flash fried, ciabatta crostini, grapes, jalapeño jelly. 10

### **MINI DUCK CONFIT TACOS**

Two tacos on corn tortilla, caramelized onions, spicy orange-sherry ponzu, papaya relish, pickled cucumbers. 11

### **Gf CHEF'S SALAD**

Mesclun greens, roasted kabucha squash, pomegranate seeds, strawberry, candied pepitas, heirloom cherry tomatoes confit, shaved gouda cheese, citrus vinaigrette. 14

### **Gf BEET & CITRUS SALAD**

Watercress, dried cherries, strawberries, oranges, heirloom cherry tomatoes, pickled fennel, candied pepitas, radish, Humboldt Fog cheese, pomegranate creme fraiche, Meyer lemon vinaigrette. 14

## MAIN COURSE (CHOOSE 1)

Upgrade your dish to Oscar Style for an additional \$22

Add ¼ Lb of Alaskan King Crab Legs To any entrée \$20

Add (6) Shrimp for \$10 / Add (3) Diver Scallops for \$13

### **Gf LAND & SEA**

Grilled Pacific prawns, slow cooked beef short ribs, mascarpone white polenta, asparagus, poblano-scallion chimichurri crema. 40

### **SEAFOOD CIOPPINO**

Fresh seasonal fish, shrimp, scallops, clams, pickled fennel & shiitake mushroom, tomato broth, toasted ciabatta. (GFA) 34 Add Linguini 38

### **Gf PISTACHIO-CRUSTED LOCH ETIVE SALMON**

Roasted peewee potatoes, sautéed zucchini, citrus-pomegranate beurre blanc 34

### **Gf MAINE DIVER SCALLOPS**

Lemon pepper crust, mascarpone white polenta, pickled shiitake mushrooms, corn-fava succotash, blood orange butter sauce 35

### **TRUFFLE SHRIMP RAVIOLI**

Wild mushroom and walnut filling, shallot duxelle, pickled shiitake mushroom, candied walnuts, white truffle sauce, feta cheese. 35

### **SEAFOOD MACARONI & CHEESE**

Pacific shrimp, scallops, fresh fish, cherry tomatoes, green peas, spinach, smoked gouda bechamel sauce, Dungeness crab & smoked salmon relish, lemon gremolata. 38

### **Gf (10 OZ) GRILLED PRIME NEW YORK STEAK**

Caramelized onions mashed potatoes, asparagus, crispy onions, shiitake mushrooms, creamy green peppercorn demi. 40

### **Gf MADERA-BRAISED PRIME BEEF SHORT RIBS**

Mascarpone white polenta, asparagus, caramelized onions, roasted cherry tomatoes, gremolata, Madeira sauce.

### **Gf TOGARASHI SPICED BARRAMUNDI**

Mascarpone mashed potatoes, sweet corn-fava succotash, creamy avocado sauce, pickled cucumber. 36

### **Gf ROASTED CAULIFLOWER PLATTER**

Mascarpone white polenta, Brussels sprouts, spinach, , caramelized cipollini onions, feta cheese, dry figs, pistachio, romesco sauce. 25

## CHEF'S SIGNATURE CHOICES : WITH ADDITIONAL CHARGE

### ★ **WASABI SESAME CRUSTED YELLOWFIN TUNA**

Sashimi grade. Served rare on wasabi mashed potatoes, with a ginger baby bok choy slaw, lotus root chips, miso-teriyaki sauce (GFA). +10

A la carte 45

### **Gf SEAFOOD MIXED GRILL**

Blackened salmon, scallops, jumbo shrimp, king crab leg, grilled asparagus, grilled lemon, coconut-basmati rice, lemon beurre blanc. +15

A la carte 60

### **Gf ALL NATURAL FILET MIGNON**

6 oz, roasted peewee potatoes, Chef's vegetables, tomato jam compound butter, Madeira sauce. +10

A la carte 40

### **Gf PAN SEARED LEMON PEPPER CHILEAN BASS**

(MSC certified), truffle celery silk, heirloom cherry tomatoes, edamame, lemongrass beurre blanc sauce. +10

A la carte 45

## DESSERT (CHOOSE 1)

### **VANILLA CREME BRULEE**

CUSTARD CREAM, VANILLA BEANS 10

### **PASSION FRUIT PANNA COTTA**

Coconut milk, vanilla yogurt, mixed berries, cranberry-pistachio biscotti. 10

### **FRESH FRUIT SORBET**

Sorbet swirl, mixed fruit, raspberry mango coulis. 10

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All items on this menu are cooked to order or raw. (\*) Denote food items are served raw or undercooked or may contain raw or undercooked ingredients.