

# lunch restaurant week

## SAMPLE MENU


choice of appetizer & entree OR entree & dessert  
from items with  : 25

alternative menu items may be ordered with a supplemental charge

### appetizers


**Chips with Guacamole & Salsa** 

\* **Parmesan Herb Fries**   
horseradish aioli

**George's Famous Soup**   
smoked chicken, broccoli, black beans

**Tomato & Herb Focaccia Bread**   
extra virgin olive oil, balsamic

**Crispy Shrimp**   
mojo aioli, spicy pickled peppers

\* **Salmon Tartare**   
crispy rice, cucumber, radish, smashed avocado, gochugaru dressing

\* **Local Tuna Crudo** / +6  
melon, avocado, white soy ponzu, shiso, jalapeno


**Korubuta Pork Belly** / +9  
toasted cashew, stone fruit, mustard-honey dressing

**Mussels** / +2  
Tokyo Negi, white wine-mustard cream sauce, grilled bread

\* **Heirloom Tomato & Burrata** / +3  
sesame foccacia, basil, green tomato dressing

**Smashed Cucumber Salad** / +2  
pickled onions, pine nut-chili crisp, labneh, za'atar

### entree salads

\* **Chopped Salad**   
summer vegetables, castelvetrano olives, soft egg, parmesan, salami vinaigrette

\* **Classic Caesar Salad**   
garlic croutons

>>>add anchovies +2

\* grilled *salmon* / +14

*chicken breast* / +10


*sauteed shrimp* / +10

\* *steak* / +15

*poached tuna salad* / +8


### entrees

**Blackened Local Fish Tacos**   
cabbage, pico de gallo, Baja sauce

**Confit Local Tuna Salad Sandwich**   
iceberg lettuce, jalapeno dressing, pickles, sourdough, side salad

**Fried Chicken Sandwich**   
gochujang, cucumber & cabbage slaw, sesame seeds

\* **Grass Fed Burger** / +3  
lettuce, tomato, onion, house spread, french fries  
>>plant based burger available upon request  
>>add cheddar cheese +2  
>>add bacon +4

**Rigatoni**   
creamy pesto, charred broccoli, Pecorino Romano, Meyer lemon

\* **Corn Risotto**   
maitake mushrooms, huitlacoche, cotija

**Linguini & Clams** / +14  
garlic, espellete, lemon, parsley oil

\* **Wild Isles™ Salmon** / +18  
summer squash, niçoise olives, marinated cherry tomatoes, basil pistou

### desserts

**Warm Chocolate Cake**   
strawberry cheesecake ice cream, strawberry compote, shortbread streusel

**Guava Tres Leches**   
vanilla bean sponge, white chocolate guava cremeux, anglaise

**Vanilla Bean Crème Brûlée**   
corn cookie, peach jam

**Trio of Seasonal Sorbets**   
coconut, berry, citrus

> A \$4 per person charge will be applied for any dessert brought into the restaurant & consumed.

> A **5% surcharge** will be added to each bill to help cover increasing operations and labor costs

> \*These items are served raw or undercooked or may contain raw or undercooked ingredients 9.24.23