

# TASTE OF SUMMER MENU

TWO COURSES INCLUDED  
\$60 PER PERSON

## FIRST COURSE SELECTIONS

select one

### Corn Chowder

Fresh corn, Applewood smoked bacon

### Bay Shrimp Louie Salad

Butter lettuce, bay shrimp, tomato,  
avocado, Louie dressing

### Grilled Peaches & Goat Cheese

Spinach, balsamic, tomatoes and candied pecans

### Mixed Field Greens Salad

Greens, avocado, tomato, sunflower seeds,  
lemon honey vinaugrette

## ENTRÉE SELECTIONS

select one

### Crispy Skin-on Arctic Char

Parsnip purée, blood orange gastric beurre blanc

### Blackened Ahi Tuna

Cucumber salad, jasmine rice, lemongrass  
beurre blanc

### Grilled Pesto Swordfish

Red skin mashed potatoes, blistered tomatoes

### BBQ Surf & Turf

Marinated grilled skirt steak, shrimp, baked  
potato fries, corn cob

### Broiled Pork Tenderloin

Apricot glaze, Hawaiian sweet potato purée

## DESSERT

**add a dessert for \$8**

### Banana Sundae

Vanilla bean ice cream, caramel, house-made  
whipped cream