



LUNCH

Available Mon-Fri 11am-4pm

\$10 - two courses

EXCLUDES TAX & GRATUITY

main course

Fish Tacos or Carnitas Tacos

grilled chili-lime fish or pulled pork with BBQ sauce, corn tortillas, shredded cabbage, fresh diced tomatoes & cilantro, jalapeno ranch, served with a side of black beans

add avocado +\$2

Pulled Pork Sandwich

fresh pork carnitas, Asian slaw, molasses BBQ sauce, brioche bun, served with black beans and mixed greens & balsamic vinaigrette

Asian Chicken Salad

mixed greens, edamame, shaved carrots, cucumber spears, wontons, orange wedges, teriyaki marinated chicken breast, Asian ginger vinaigrette

finishing

Chocolate Cake

home made single layer chocolate cake with our rich chocolate icing

Ice Cream

scoop of ice cream - pralines & cream or rocky road

Restaurant Week Notes:

(Applies to both lunch and dinner)

- All items are subject to availability
- No substitutions or modifications
- Please, no more than 3 separate checks
- No sharing or split plates



DINNER

Available Nightly After 5pm

\$20 - three courses

EXCLUDES TAX & GRATUITY

first course

New England Clam Chowder

2014 Santa Cruz Chowder Cook-Off People's Choice 1st Place

GF Shrimp & White Fish Ceviche

with red peppers, english cucumbers, cilantro, lime juice, house seasoning, tortilla chips

GF Organic Mixed Greens with Red Pear

mixed greens, candied walnuts, red pear, gorgonzola, raspberry balsamic vinaigrette

Calamari (\$5 upcharge)

tender strips deep fried, served with house sauces

main course

Free Range Roasted Rosemary Half Chicken

roasted with rosemary herb melody, roasted vegetable couscous, grilled asparagus

Porter Braised Short Ribs

Maui Brewing Coconut Porter braised short ribs mashed potatoes & grilled asparagus

Grilled Atlantic Salmon

grilled with a honey glaze, red onion & english cucumber string salad, island rice, mixed vegetables

GF Grilled Sea Bass (\$5 upcharge)

fresh wild grilled sea bass with miso ginger butter, island rice & jicama salad

Blackened Ribeye (\$10 upcharge)

cajun spice rubbed ribeye steak with a gorgonzola butter, mashed potatoes, grilled asparagus

finishing

GF Coconut Macaroon Ice Cream Sandwich

home made macaroon cookies stuffed with vanilla ice cream, finished with chocolate sauce

Chocolate Cake

home made single layer chocolate cake with our rich chocolate icing

Apple Betty

roasted fuji apples with a cinnamon crumble