



Chef's Tasting | \$33

MONDAY - FRIDAY | 4:00PM - 5:00PM

STARTER (choose 1)

CAESAR

lemon, garlic & anchovy vinaigrette,
focaccia crumble, manchego cheese

STRAWBERRY & CANDIED WALNUT SALAD*

field greens, goat cheese,
cranberry balsamic

GRILLED PRAWNS

basil & prosciutto wrapped, pickled
melon, garlic dijon vinaigrette

CRISPY CALAMARI

macadamia nut panko crusted,
sweet & sour sauce

ENTRÉE (choose 1)

SESAME CHICKPEA

ROASTED LOCAL FISH

warm orzo salad, zucchini, corn, fennel,
roasted red pepper cream, stone fruit
guajillo vinaigrette, curry oil

ALMOND CRUSTED

STEELHEAD TROUT

coconut basmati rice, french beans,
citrus, romesco sauce

SURFING STEAK*

brandt farms all-natural USDA prime
sirloin, spice grilled shrimp, garlic
whipped potatoes, french beans,
calabrian chili chimichurri

BEACHSIDE VEGAN

jasmine rice, snap peas & french beans,
roasted japanese sweet potato, tofu,
coconut green curry sauce

 vegan menu item

tasting menu not available on holidays | no splitting or sharing

 Gluten Conscious - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish.

Please inform your server of any allergies.

* consuming raw or undercooked foods may increase your risk of foodborne illness.



JDM 071526