



Chef's Tasting | \$33

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

STARTER (choose 1)

CAESAR

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

KALE & DELICATA SQUASH SALAD

baby kale, creamy lemon tahini dressing,
fuji apples, feta cheese, golden raisins,
crispy chickpeas

GRILLED PRAWNS

basil & prosciutto wrapped, pickled
melon, garlic dijon vinaigrette

CRISPY CALAMARI

macadamia nut panko crusted,
sweet & sour sauce

ENTRÉE (choose 1)

LEMON HARISSA

ROASTED LOCAL FISH

warm orzo salad, roasted butternut
squash & fennel, roasted tomato, herb
butter, pomegranate vinaigrette

ALMOND CRUSTED STEELHEAD TROUT*

warm couscous, butternut squash &
fennel, roasted tomato, fresh herbs,
apricot chutney, romesco sauce

SURFING STEAK*

brandt farms all-natural USDA prime
sirloin, spiced grilled shrimp, garlic
whipped potatoes, rainbow cauliflower,
calabrian chili chimichurri

BEACHSIDE VEGETARIAN

coconut basmati rice, rainbow
cauliflower, baby bok choy,
crispy tofu, roasted yams,
coconut tamarind reduction

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.

