



Weekly Specials

July 2017

July 2-8

Tilefish

Pan-fried Tilefish, tempura cream cheese vegetable sushi roll,
spicy mayo, pickled ginger, wasabi

27

July 9-15

Cioppino

Chef selection of white fish, scallops, shrimp, & mussels sautéed and
stewed with tomato, onion, roasted garlic, herbs, white wine,
vegetable stock, butter, crushed red pepper, grilled baguette

35

July 16-22

Chilean Sea Bass

Blackened Sea Bass, blueberry Mojito fruit salsa, tempura asparagus

45

July 23-29

Grilled Bronzini

Lemon & olive oil grilled Bronzini, served with rustic Panzanella bruschetta salad

31

July 30- August 5

California White Bass

Parmesan, spinach & artichoke baked California white bass,
sauteed Romanesco, beurre blanc

29
