



Seasonal Dinner Specials for July

Summer Crostini

four toasts, tangy goat cheese, strawberries, balsamic reduction, fresh basil 7.99

Watermelon Starter Salad

July's favorite melon diced and tossed with jicama, radishes, serrano peppers, cilantro, red onion and feta served over leaf lettuce 7.99

Entrees

Date with Bleu New York Steak

housemade date jam, caramelized onions, crumbled blue cheese mashed potatoes, fresh vegetables 24.99

suggested wine pairing: Louis Martini CA Cabernet Sauvignon 10.

Salmon Tropicale

wild Alaskan sockeye, light pineapple glaze, pineapple cantaloupe salsa served over coconut rice with steamed broccoli 19.99

suggested wine pairing: Beringer CA Chenin Blanc 8.

Chicken Capponata

roasted pear tomatoes, golden raisins, artichoke heart, parmesan tapenade; house mashed potatoes and seasonal vegetables 17.99

suggested wine pairing: Mark West CA Pinot Noir 8.

Double Pork Tacos

pulled pork, spicy chorizo pork sausage, folded into corn tortillas, with avocado crema, watermelon blueberry salsa, and avocado garnish 16.99

suggested drink pairing: Chanterelle Margarita 11.