



IDEAL
Bar & Grill

Santa Cruz Restaurant Week 2010

\$25 (not including tax & tip)

Appetizers

(Choose one of the following)

Mixed Greens Salad

Baby greens tossed with a white balsamic vinaigrette, topped with sliced green apples, gorgonzola cheese, and glazed walnuts.

Crispy Fried Calamari

Tender fillets of lightly battered, crispy fried calamari. Served with our homemade cocktail sauce, tartar sauce and fresh lemon.

Ceviche

Tender pieces of Tilapia marinated in fresh lime juice with diced tomatoes, red onions, serrano peppers, and cilantro. Served with homemade tortilla chips.

Entrees

(Choose one of the following)

Stuffed Pork Chop

Center cut, bone-in 10 ounce pork chop stuffed with sautéed spinach, onions and pine nuts. Topped with an apple cider glaze and served with au gratin potatoes and sautéed baby bok choy.

Sesame Ginger Ahi

Sushi grade ahi tuna encrusted with black and white sesame seeds then seared rare, sliced thin and topped with a pink ginger beurre blanc. Served with jasmine white rice and stir-fry vegetables.

Chicken Castrovilla

Chicken breast sautéed with garlic, crimini mushrooms, sun-dried tomatoes, artichoke hearts, green onions and fresh basil, then finished with a brandy sauce and served with rice pilaf and grilled asparagus.

Desserts

(Choose one of the following)

all deserts are homemade

Mile High Mud Pie

Oreo cookie crust layered with three flavors of *Marianne's* rich ice cream, and topped with chocolate and whipped cream.

Banana-Cream Pie

Homemade banana-cream filling in a graham cracker crust and covered with a rich chocolate ganache.

Chocolate Flan

Traditional vanilla flan with a chocolate filling.