



on the Santa Cruz Wharf

SANTA CRUZ RESTAURANT WEEK

October 11-18, 2017 \$25

FIRST COURSE

(select one item)

MIXED GREENS SALAD

*with cherry tomato, cucumber
and pickled red onion*

WILD ARUGULA SALAD

*with marcona almonds,
pickled fennel and lemon vinaigrette*

SOUP

cup of clam chowder or artichoke soup

SMOKED TROUT BRUSCHETTA

*toasted La Brea sourdough topped with
house applewood smoked trout and tomato*

MAIN COURSE

(select one item)

FISH AND CHIPS

*beer battered and fried wild cod,
served with French fries and
vinegar based coleslaw*

NEW YORK STEAK

*with creamy Gorgonzola polenta
and grilled red bell pepper*

GOAT CHEESE RAVIOLI

in a tomato white wine cream sauce

PAN FRIED CHICKEN BREAST

*with mashed Yukon gold potatoes
and wilted wild arugula*

DESSERT COURSE

(select one item)

VANILLA CRÈME BRÛLÉE

MILE HIGH CHOCOLATE CAKE

Black China Bakery

BLOOD ORANGE SORBET

Beverage, tax and gratuity not included