

this menu prepared for you by:



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## STARTERS

|  |    |
|--|----|
| <b>Moroccan Slow Braised Pulled Lamb</b>                             | 10 |
| Cous Cous Salad with Cucumber & Yogurt Cream                         |    |
| <b>Grilled Asparagus Salad</b>                                       | 12 |
| Warm Spinach Filo with Pancetta Baby Arugula Salad & Pecorino Cheese |    |
| <b>BROOKS Seasonal Soup</b>  | 8  |
| <b>Chopped Hearts of Romaine</b>                                     | 6  |
| Parmesan Cheese, Herb Garlic Crouton & "Chi-Chi" Dressing            |    |
| <b>Kenter Canyon Farms Young Field Greens</b>                        | 7  |
| Crumbled Blue Cheese & Sweet Onion Dressing                          |    |
| <b>Steamed Prince Edward Island Mussels</b>                          | 16 |
| Ventura County Limoncello, Oven-Dried Tomato & Lemon-Thyme Cream     |    |
| <b>Crispy Calamari</b>   | 9  |
| Smoked Chili Lime Aioli  |    |
| <b>BROOKS Flatbread</b>  | 15 |

## ENTREES

|   |    |
|---|----|
| <b>Grilled Tiger Shrimp</b>   | 23 |
| Crispy Potato Cake with Prickly Pear Dressing & Corn Salsa  |    |
| <b>Pork Tenderloin</b>  | 22 |
| Creamed Spinach & Sweet Potato Fries  |    |
| <b>Pan Seared Gnocchi</b>   | 21 |
| Seasonal Farmers Market Vegetables & White Wine Herb Broth  |    |
| <b>Cast Iron Griddled Duck Breast</b>   | 25 |
| Shitake & Bean Sprout Egg Foo Yung with Ginger Plum Chutney   |    |
| <b>Buttermilk Fried Chicken</b>   | 24 |
| Barq's Root Beer B.B.Q. Baked Beans & Cilantro Lime Jalapeno Slaw   |    |
| <b>Pan Roasted Ocean Special</b>  | MP |
| Celery Root Puree & Fresh Pea Shoots & Mint Scented Sweet Pea Sauce   |    |
| <b>Half Pound Black Angus Burger</b>  | 17 |
| Applewood Smoked Bacon, Caramelized Onions, Tillamook Smoked Cheddar & Crispy White Truffle Parmesan Skinny Fries |    |
| <b>BROOKS Wood Grilled Butcher Cuts</b>   |    |
| 9 oz. Filet Mignon  | 32 |
| 16 oz. Boneless Rib Eye   | 34 |
| Grilled 12 Oz. Atlantic Lobster Tail  |    |
| <b>Half Tail</b>  | 29 |
| <b>Whole Tail</b>   | 55 |
| Add Half Lobster Tail to any Entree   | 15 |

## **Choose Two Sides For Your Butcher Cut**

Celery Root Puree | Cilantro Lime Jalapeno Slaw | Barq's  
Root Beer B.B.Q. Baked Beans | Creamed Spinach | Sweet  
Potato Fries | Roasted Garlic Potato Puree | Corn Salsa White  
Truffle Parmesan Skinny Fries | Shiitake & Bean Sprout Egg  
Foo Yung | Grilled Asparagus

### **Individual Sides**

6

## **REWARDS**

### **Baked to Order Seasonal Fruit Cobbler**

10

(Must be ordered at beginning of Meal)

### **Grilled Banana Bread & Bananas Foster Sauce**

8

### **Cinnamon Roll Bread Pudding**

7

### **Dessert Wines**

**Errazuriz, Sauvignon Blanc, Chile**

12

**Jorge Ordonez, Moscatel, Malaga**

14

**Donna Fugata, Ben Rye, Sicily**

16

### **Ports**

**Fonseca, Ruby**

8

**Taylor Fladgate LBV 2005**

12

**Fonseca, 20 Year Tawny**

18

**Fonseca, Vintage 2007**

28