

this menu prepared for you by:



bite boltTM

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

Soup & Salad

Soup

tomato basil cream served with a petite grilled cheese sandwich

~seven~

Baby Greens

fresh baby greens, english cucumber, marinated tomatoes, candied pecans, & gorgonzola cheese tossed with sherry vinaigrette

~seven~

Caesar

romaine hearts tossed with shaved parmesan cheese & house made cioutons

~seven~

Spinach Salad

baby spinach, orange wedges, smoked bacon lardons, sliced almonds, goat cheese, tossed in citrus champagne vinaigrette

~seven~

Starters

Cheese Plate

pick from our weekly selections paired with fresh & dried fruits, and nuts
~market price~

Spicy Ahi Tuna

fresh ahi lightly tossed with a spicy sesame soy sauce, topped with avocado and served with
wonton crisps
~twelve~

Jumbo lump Crab Cakes "Chef's Signature Starter"

blue crab meat mixed with a classic mirepoix lightly breaded, seasoned with fresh herbs
served with sirachi aoli & complimenting mango salsa
~twelve~

Sea Scallops

pan seared diver scallops served over sautéed belgian endive, granny smith apples
and creamy apple curry sauce
~ten~

Mac & Cheese

elbow pasta, mozzarella, parmesan, gorgonzola, & prosciutto baked to a crispy crust,
drizzled with truffle oil
~eight~

Sauteed Vegetables

sautéed roasted red peppers, onions, portabella mushrooms tossed in balsamic glaze, served
with cilantro pesto and crostini
~seven~

Chefs Creation Dinner

four course meal specially prepared for the entire table

~fifty five~

with wine paring

~ninety~

Filet Mignon

6 oz. certified angus beef served with red wine bordelaise sauce , paired with lobster risotto
& sautéed baby carrots

~twenty eight~

Ribeye

12 oz. certified angus beef served with a red wine pepper corn steak sauce, paired with
green bean almonde, & roasted fingerling potatoes

~twenty six~

Magret De Canard

pan roasted duck breast, served with a tropical fruit compo & apple risotto

~twenty two~

Catch Of The Day

roasted with lobster potato puree, sautéed spinach, topped with a sun dried
tomato garlic beurre blanc

~market price~