

SPECIALS

APPETIZER

Baja Satay Platter

Pumpkin seed crusted chicken breast, fajita shrimp and tender al pastor, skewered and grilled to perfection served with sweet chili aioli dipping sauce & avocado aioli.

\$12.95

SOUP

Pazole Verde

Slow simmered tender pork & jumbo corn in a fragrant savory broth.
Garnished with tortilla strips fresh onion & cilantro.

\$6.95

SALAD

Curried Walnuts, Pear & Summer Grape Chicken Salad

Summer greens tossed with slivered Bosc pears, red summer grapes, candied walnuts and then drizzled with honey curry. Topped with rosemary chicken.

\$14.95

SEAFOOD

Pan Seared Teriyaki Glazed Pacific Yellow Tail

Served with sticky rice, tempura asparagus, pineapple salsa & finished with a sweet chili butter sauce.

\$22.95

MEAT

Oak Grilled Tender Filet Mignon

Oak grilled tender filet served with goat cheese and chive mashed potatoes, broccolini with pancetta & parmesan, and finished with a cabernet porcini demi glaze.

5oz. \$24.95

10oz. \$34.95

PASTA

Linguini Arrabbiata & Meatballs

Linguini tossed in a Arrabbiata sauce with two hearty meatballs & topped with fresh herbs and grated parmesan.

\$18.95

SPECIAL SIDE

Goat Cheese and Chive Mashed Potatoes

(Can substitute for any ROCK'N side.)