

# SUMMERTIME *grill*

## SALAD

### *HEIRLOOM TOMATO BURRATA SALAD*

Sliced Heirloom Tomato, Creamy Burrata Cheese, Balsamic Glaze, Garlic Crostini, Basil Chiffonade  
\$14

## ENTRÉES

### *FILET MIGNON & CITRUS SHRIMP SCAMPI*

Chargrilled Filet, Sautéed Jumbo Shrimp, Tequila Lime Cilantro Butter  
8 oz Filet \$63 | 10 oz Filet \$72

### *GRILLED SWORDFISH*

Jumbo Crab, Corn & Avocado Relish, Chipotle Lime Vinaigrette  
\$44

### *18 OZ BONE-IN KANSAS CITY STRIP*

Cajun-Marinated, Cajun Butter  
\$79

## SIDE DISHES

### *CHARRED SUMMER STREET CORN*

Charred Sweet Corn off the Cobb, Chili Aioli, Cilantro, Lime Juice, Cotija Cheese  
\$12

### *CRISPY RED SKIN POTATO SALAD*

Warm Crispy Red Skin Potato Salad, Dijon Mayonnaise, Egg, Cherrywood Smoked Bacon, Chives  
\$12

## WINE FEATURES

*Sonoma Cutrer Russian River Ranches  
Chardonnay, Sonoma County*

*Sonoma Cutrer Russian River Valley  
Pinot Noir, Sonoma County*



**SONOMA-CUTRER**