

Appetizers

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Tortilla Soup

Accented with Pulled Chicken & Pepicha Pesto

7.5

Ko'Sin Salad

Baby Farm Greens, Marinated Vine Ripened Tomatoes & Cucumbers, Blue Cheese Crumbles & White Balsamic Vinaigrette

9.5

Caesar Salad with Spiced Croutons

Chopped Baby Romaine Lettuce, Asiago Cheese, Tear Drop Tomatoes & Tangy Caesar Dressing

10

Chicken Quesadilla "Cigars"

Chipotle Aioli & Fire Roasted Salsa

13

Local Farmer's Ratatouille with Crisp Onions

Seasonal Vegetables, Pan seared Mole Crusted Tofu, Tomato & Ms Burn's Basil, Roasted Garlic

13

Sea of Cortez Shrimp Cocktail

Tortilla Chips, Mango Relish, Lime & Chile Aioli

15

Favorites

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Peppercorn Crusted Filet Mignon

Local Infused Bernaise Sauce, Roasted Red Potatoes & litoi Onions, Broccolini

35

Pan Seared Wild Salmon

Wild Mushroom & Artichoke Polenta, Grated Cheddar Cheese, Broccolini

32

Grilled Hanger Steak

Marinated in Roasted Garlic & Desert Herbs with Crispy Truffle Chips & Ko'Sin Steak Sauce

19.5

Penne Pasta with Summer Vegetables

Basil Pesto Cream, Seacat Garden's Tomatoes, Artichoke Hearts, Roasted Eggplant

19

Add Chicken 25 Add Shrimp 29

Sirloin Burger

8 oz Ground Sirloin, Leaf Lettuce, Beefsteak Tomatoes, Sweet Onions, Kosher Dill Pickle & Steak Fries

13.5

Enhancements: Sauteed Wild Mushrooms, Caramelized Onions, Smoked Bacon, Cheddar Cheese, Swiss Cheese, Goat Cheese, American Cheese, Blue Cheese, Chile Jack Cheese

1 Each

Shudagi

From the Water

Mahi Mahi Fish Tacos

Mole Dusted Mahi- Mahi, Fried Mexican Rice, Shredded Lettuce, Refried Beans, Queso Fresco, Fire Roasted Salsa, and Avocado Corn Relish

17

Lion's Paw Diver Scallops

Warm Bacon, Spinach Salad, Blue Cheese, Fingerling Potatoes, Toasted Corn Puree

29

England to our Homeland~ Basket of Fish & Chips

Guinness Stout Battered Cod, Maldon Scented Chips, Local Wilcox Pickle Tartar Sauce, Spiked Remoulade, Aged Malt Vinegar

19

Je vad

From the Land

Pan Seared Marinated Pork Porterhouse Spiked with Mole

Sweet Potato & Agave Nectar Mash, Asparagus Spears & Natural Juices

28

Buffalo Meatloaf with Caramelized Chipotle Glaze

Garlic Mashed Potatoes, Green Beans & Crisp Onion Straws

25

Grilled New York Strip Steak

12 oz. New York Steak with Gorgonzola Cheese Crumbles, Garlic Mashed Potatoes, Guajillo Glazed Baby Carrots

38

Oven Roasted Game Hen

Lavender & Red Inca Quinoa with Dried Stone Fruit, Wild Mushroom Reduction, Pickled Pineapple

28

Chicken Breast with Oaxaca Cheese

Prosciutto, Creamy Polenta & "Fair Trade" Coffee Red Eye Gravy
Accented with Buttered Asparagus

25

An 18% service charge is added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Michael O'Dowd, Executive Chef