

BEEF ENTRÉE

Chianti Braised Beef

Beef Slowly Roasted with Chianti, Herbs, Aromatics and Broth / GF

Santa Maria Tri-Tip

Santa Maria Style Tri-Tip Served with Creamy Horseradish and OG Barbecue Sauce / GF

Grilled Skirt Steak

Marinated Skirt Steak with Argentinian Chimichurri Sauce / GF

Grilled Top Sirloin

Grilled Top Sirloin Steak Served with Peppercorn Whiskey Glaze / GF

Grilled Rib Eye

Grilled Rib Eye Steak Served with Herb Compound Butter / GF

Grilled Filet Mignon

Medium Rare Filet Mignon Served with Portobello Mushroom and Wine Pepper Demi Glace / GF

Pepper Crusted Prime Rib

Pepper Crusted Prime Rib Served with Au Jus and Bernaise Sauce / GF

SEAFOOD ENTRÉE

Grilled Jumbo Shrimp

Grilled Jumbo Shrimp Tossed with Scampi Glaze

Baked Cod

Baked Cod Served with Coconut Curry Sauce and Topped with Pickled Daikon / GF

Roasted Salmon

Oven Roasted Salmon with Oyster Mushrooms and Sweet Tamari Butter Sauce

Grilled Mahi Mahi

Grilled Mahi with Mojo Mango Sauce and Topped with Crushed Macadamia Nuts / GF - Market Price

Grilled Sea Bass

Grilled Sea Bass / Herbs De Provence / Blistered Cherry Tomato / Rouille / GF - Market Price

Grilled Halibut

Grilled Halibut Seasoned with Herb de Provence and Topped with Blistered Tomatoes and Rouille Sauce / GF - Market Price

Lobster Tail

Grilled Lobster Tail Served with Drawn Butter / GF - Market Price

POULTRY ENTRÉE

Santa Maria BBQ Chicken

Santa Maria Chicken Thigh Served Bone In or Boneless with Barbecue Sauce / GF

Mediterranean Chicken

Marinated and Roasted Chicken / Blistered Tomato / Kalamata Olives

Huli Huli Chicken

Hawaiian Style Marinated Chicken Topped with Grilled Pineapple and Honey / GF

Teriyaki Glazed Chicken

Sweet and Savory Teriyaki Chicken Topped with Diced Green Onions / GF

Herb Chicken with Citrus Caper Sauce

Roasted Boneless Herb Chicken Served with a Creamy Citrus Caper Sauce / GF

Chicken Marsala

Seared Chicken Served in a Mushroom and Marsala Wine Sauce / GF

Chicken Parmigiana

Seasoned Panko Crusted Chicken Topped with Arabiata Sauce and Mozzarella and Parmigiano Cheese

PORK ENTRÉE

Barbecue Pulled Pork

Braised and Smoked Pulled Pork Shoulder with OG Barbecue Sauce / GF

Kahlua Pulled Pork

Braised Pulled Pork Shoulder with Thai Sweet Chili Sauce and Julienned Cabbage / GF

Baby Back Rib Bones

Succulent Pork Ribs Sliced in Individual Bones Seasoned with a Dry Rub then Smoked and Slow Roasted

Baby Back Ribs - Third Rack

Succulent Pork Ribs Sliced in Individual Bones Seasoned with a Dry Rub then Smoked and Slow Roasted

Baby Back Ribs - Half Rack

Succulent Pork Ribs in a Half Rack Seasoned with a Dry Rub then Smoked and Slow Roasted

PASTA ENTRÉE

Baked Lasagna

Lasagna Pasta with Ground Italian Beef, Ricotta Cheese and Marinara Sauce then Topped with Mozzarella and Parmesiano Cheese and Arugula

Baked Gemelli

Gemelli Pasta with Baked Sweet Italian Sausage, Ricotta Cheese and Marinara Sauce then Topped with Mozzarella and Parmesiano Cheese

Penne Rigate

Penne Pasta with Sun Dried Tomatoes, Spinach, Sautéed Mushrooms, Garlic Confit and Finished in a Light Béchamel

Rigatoni Limone

Rigatoni Noodles Tossed with Lemon Zest, Mascarpone, Tomato, Pine Nuts and Basil

Lobster Ravioli

Lobster Ravioli Topped with Truffle Oil and Tobiko Caviar

Mushroom Ravioli

Mushroom Ravioli in a Julienned Stewed Leek Sauce / VG

VEGAN AND VEGETARIAN ENTRÉE

Vegetarian Lasagna

Vegetarian Lasagna with Spinach, Broccoli, Carrots, Parmesan and Asiago Cheese and Topped with Bread Crumbs / V

Tri Colored Cauliflower and Quinoa

Roasted Tri Colored Cauliflower with Quinoa and Zesty Pesto Sauce / V VG GF

Portobello Mushroom

Large Portobello Mushroom with Charred Mixed Vegetables and Pesto Sauce / V VG GF

Roasted Garlic Spaghetti Squash

Spaghetti Squash / Heirloom Tomatoes / Summer Squash / Toasted Pepitas / Garden Herbs / Baby Arugula - Vegan and Vegetarian

Risotto Stuffed Peppers

Risotto Stuffed Pasilla Peppers Topped with Cotija Cheese and Avocado Cream / V