



# Chef Ashelanna's

# ENTREE'S

## Meats

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### GRILLED RIBEYE

Bone in, thick cut, dry aged, char grilled, creamy bernaise

### SEARED FILET MIGNON

Whole tenderloin, seasoned & seared, green peppercorn sauce

### SLOW ROASTED TRI-TIP

Seasoned, seared, roasted & sliced, savory au jus

### BRAISED SHORT RIB

Seared, slow braised, herb & rich and silky red wine reduction

### NEW YORK STRIP

Seasoned, seared & finished with garlic-herb compound butter

## Pescatarian / Vegetarian

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### SEARED BRANZINO

Whole tender Branzino, grapefruit & caper tapenade

### PAN SEARED HALIBUT

Flaky hearty filet, lemon-butter-wine reduction sauce

### LEMON GRASS MUSSELS

Green Mussels, Coconut Milk Steamed & Herbs

### MACROBIOTIC BOWL

Pickled Cabbage, Rice, Black Beans, Tahini Sauce Choice of protein

### MUSHROOM ORZO RISSOTO

Wild mushroom medley, creamy romano-pecorino sauce & herbs

(LF) Lactose-free • (NF) Nut-free • (GF) Gluten-free All Available