

DINNER

SUMMER / FALL MENU

SHAREABLES

BEEF SATAY SKEWERS

marinated tri-tip grilled and served with a thai peanut sauce 14

YUCATAN CHICKEN SKEWER

pickled onions, lime habanero crema 12

CHICKEN WINGS

morita chile glaze, fresh jicama and orange slices, cilantro ranch 13

LIME CHICKEN TACOS (4)

crispy mini tacos, ground chicken, cheddar cheese, lettuce, tomato, lime habanero crema 13

BEEF SLIDERS

beef patties, artichoke spinach spread, arugula, tomato 11

ARTICHOKE SPINACH DIP

(vegetarian)

hot dip with tortilla chips 12

OCEAN STARTERS

2019 Casa Pacifica's Yummie's Award Winning dish, by chef Abdu Romero

COCONUT SHRIMP

coconut okinawa purple potato, ginger coconut cream, pineapple, thai chili, scallions 16

SESAME CRUSTED AHI

jalapeños, scallions, miso, wasabi soy dressing 15

CALAMARI

lightly battered calamari, zucchini, squash, pepperoncini and red onion. served with garlic cream 14

MEXICAN SHRIMP COCKTAIL

cucumber, jalapeños, cilantro, avocado, green onion, lush tomato sauce, tortilla chips 12

CHICKEN TORTILLA SOUP

cup 6 / bowl 11

MONKEYBREAD

monthly flavor

7

FARM & GARDEN

CRISPY BUFFALO CAULIFLOWER

(gluten free/ can be vegan)

cauliflower, red onions, jalapeños fried golden brown, lightly tossed in a buffalo sauce, feta cheese 13

MACARONI AND CHEESE

(vegetarian)

gouda, munster, sharp white cheddar, parmesan, crispy buttermilk onions 11

BLISTERED GREEN BEANS (vegan)

olive relish, roasted pepper aioli 8

BRUSSELS SPROUTS

apple cider glaze brussels, bacon, purple kale, garlic cream 11

THE BAKED BRIE

(vegetarian)

topped with grape and almond relish, balsamic reduction, rosemary bread 14

CHEF'S SIGNATURE SELECTIONS

JUMBO SCALLOPS

four scallops sautéed with lemon and mild chili butter, cauliflower, butter croutons, arugula 37

BOURBON SHORT RIB

tender boneless beef, slow braised then wood oven smoked and topped with bacon bourbon glaze, mashed potato, shaved roasted brussels 36

*limited daily til we sell out

PORK CHOP

thick cut on the bone, apple glaze, spinach sauté, apple relish, parsnip puree 27

BEEF

PEPPERCORN NEW YORK

topped with peppercorn sauce, truffle parmesan fries, sautéed spinach with caramelized onions and bacon 34

FILET MIGNON, 8oz

topped with herb butter, crispy onion, loaded mash, asparagus 42

add scampi shrimp +8

PASTA BOLOGNESE

Chef Abdu's special slow-simmered meat sauce of tender braised beef and Italian meats, tossed with your choice of linguini or cavatappi pasta 19

STEAK BURGER

grilled beef patty, artichoke spinach spread, arugula, tomatoes with parmesan truffle fries. choice of brioche or wheat bun 19

SEAFOOD

SHRIMP & SCALLOPS DUET

lemon risotto, evo drizzle, grape and almond relish, lemon beurre blanc 29

ASIAN GLAZED AHI

hawaiian purple potato, blistered green beans, pickled ginger 24

SHRIMP LINGUINI

sautéed shrimp, spanish chorizo, bell peppers, green olives, olive oil, parmesan cheese, saffron butter over linguini 21

SCOTTISH SALMON

grilled and topped with a olive relish, asparagus risotto, roasted pepper aioli 24

LAND & AIR

CAULIFLOWER STEAK

(vegan)

fried capers, red quinoa, cauliflower purée, roasted peppers, sautéed kale, champagne vinaigrette, toasted walnuts 19

HERBED CHICKEN BREAST

pesto marinated chicken breast, roasted garden vegetables, red wine and oregano vinaigrette, roasted garlic mash 19

CHARDONNAY CHICKEN

panko fried chicken breast, chardonnay bacon gravy, cheddar mashed potatoes, garlic green beans 19

RICOTTA RAVIOLI

asparagus, artichoke hearts, sautéed red onion, corn, fried capers, parmesan, lemon cream 21 (add shrimp, chicken or salmon)

S L A T E
BISTRO & CRAFT BAR

executive chef ABDU ROMERO