

PEARL

WINES BY THE GLASS

WHITE

Mirassou Central Coast, Chardonnay
Kendall Jackson "Grand Reserve", Chardonnay
Maso Canali
Ferrari-Carano, Sauvignon Blanc
Beringer, White Zinfandel

RED

Penfolds Rawson Retreat, Merlot
J Lohr Seven Oaks, Cabernet Sauvignon
Rosemount Diamonds, Shiraz
Mirassou Monterey, Pinot Noir
Francis Coppola "Diamond Series", Zinfandel

SOUP

Shrimp and Chicken Gumbo
andouille sausage, okra, rice

Corn and Crab Chowder
yukon gold potato, scallions

SALADS

**Baby Greens with Chipotle Pepper
and Honey Vinaigrette**
*zucchini, squash, cucumber, tomatoes, corn,
peppers, scallions, aged white cheddar*

Tomato and Mozzarella Tri-Color Salad
*grape tomatoes, focaccia croutons, artichoke and
roasted peppers tossed with arugula, endive and
radicchio in an aged balsamic vinaigrette*

Classic Caesar Salad
sourdough croutons and pecorino-romano cheese
With Grilled Chicken

APPETIZERS

Tuna Tempura
wakame salad, soy-orange and honey cumin dressing

Shrimp Cocktail
cocktail sauce, lemon

Chicken and Cheddar Quesadilla
salsa, guacamole, sour cream

Jumbo Lump Crab Cakes
summer slaw, pequillo pepper aioli, cilantro oil

Golden Fried Calamari
lemons, spicy marinara, orange ginger sauce

Beef and Scallion a la Plancha
grilled tomato, sautéed red onions, balsamic

Farmers Market Bruschetta
local market tomatoes, ciabatta, grilled corn with red onion and arugula salad

Pearl Fritts
dusting of black truffle sea salt, house ketchup



PEARL

LITE FARE

BBQ Shredded Pork Sandwich
*potato bun, cheddar cheese, house potato salad
and BBQ sauce*

Grilled Flank Steak
*garlic whipped potato, portobello leek ragoût
and garlic baguette*

Grilled Chicken Panini
*red pepper, eggplant, fresh mozzarella
and pesto with arugula salad*

Oyster Point "Fish and Chips"
cod tempura, napa slaw, tartar sauce

Char-Grilled Black Angus Burger
lettuce, tomato, red onion, french fries and pickle

Turkey Club
*applewood smoked bacon, chive mayonnaise,
french fries, tri-color pasta salad*

Sandwich Sampler
*shrimp and crab with dill salad on croissant; onion
brioche with chicken and apple; tuna pita*

Seviche of Shrimp, Scallops, Lobster
*avocado, papaya, jicama and red peppers
with citrus vinaigrette*

SIDES

french fries, sweet potato fries, house salad, vegetable d'jour, tri-color pasta salad

ENTREES

*All entrees served with warm bread, house salad with choice of dressing; blue cheese,
creamy white balsamic, chipotle pepper and honey, sundried tomato basil, and citrus vinaigrette*

Thai Chili and Papaya Glazed Tilapia
sticky rice, steamed sugar snaps and carrots

Grilled Filet Mignon with Sauce Shiraz
scallion potato cake, roasted corn and pepper relish, caramelized cipollini onion

Roasted Organic Chicken Cremini Mushroom Madeira Sauce
whipped potatoes, asparagus spears

Pan Roasted Grouper with Lemon Butter
broccoli rabe and corn, fingerling potatoes, green beans and grape tomatoes

Grilled Lamb T-Bone with Red Wine Sauce
sundried tomato cous cous, grilled zucchini and red peppers

12 oz. Sirloin Steak
whipped potatoes, asparagus spears, merlot demi

Plum and Port Glazed Pork Medallions
wild and basmati rice blend, red onion confit, green beans

Lobster Tail and Crab Cake Duo
chipotle pepper puree, asparagus spears, béarnaise sauce

BBQ Salmon with Mango Jicama Salsa
cornbread, seasonal diced vegetables

