

TEMET GRILL DINNER

Starters

Tomato Bisque

Basil Oil Drizzle, Parmesan Cheese

8.

Mexican Prawn Margarita

Cilantro-Chipotle Cocktail Sauce, Lime Salted Rim, Tortilla Strips

11.

Sesame Laced Ahi

Crispy Won-Tons, Cucumber & Wakame Salad

Soy & Sesame Essence

15.

Dungeness Crab Cakes

Marinated Cucumbers, Sweet Corn Relish, Red Bell Pepper & Chili Coulis

18.

Seared Sea Scallops

Fava Bean Coulis, Shaved Black Garlic

Celery Root Crisp, Herb Salad

16.

Harvest Greens

Young Country Greens

Teardrop Tomatoes, Kalamata Olives, Sliced Cucumbers, Feta Cheese

Zinfandel Vinaigrette

8.

Hearts of Romaine

Roasted Garlic Croutons, Caesar Dressing, Parmesan Cheese

8.

Heirloom Panzanella Stack

English Cucumber, Red Onion, Heirloom Tomato, Whole Wheat Croutons

Aged Balsamic, Basil Roasted Garlic Vinaigrette

9.

Stuffed Belgium Endive

Gorgonzola Crumble, Dried Cherries, Candied Walnuts, Bed of Frisee

Aged Sherry Vinaigrette

9.

As a courtesy to other diners, we politely ask you to refrain from using your cell phone in the dining room ~ Thank-you

Temet Grill Seasonal Specialties

Large Plates

Pan Seared Halibut with Burnt Butter Noisette

Melted Spinach, Wild Rice Pilaf

32.

Char Grilled Loch Duart Salmon

Black Rice, Roasted Cherry Tomatoes, Pineapple & Papaya Salsa

Cilantro Vinaigrette

28.

Tuxedo Crusted Ahi

Black & White Sesame Seeds, Green Tea Soba Noodles, Wok'd Vegetables

House-made Kimchi, Soy Glaze

32.

Jumbo House-Made Ricotta Cheese Ravioli

Baby Carrots, Basil Pesto Cream

22.

Broiled Lamb Sirloin

Three Cheese Polenta, Sautéed Spinach, Crumbled Feta, Lamb Jus

38.

Roasted Chicken Breast "Caprese"

Basil Infused Angel Hair Pasta, Heirloom Carrots, Burrata Cheese

Plum Tomato Butter

26.

Greek Marinated Flat Iron Steak

Toasted Focaccia, Herb Tossed Tri Colored Grape Tomato, Gorgonzola Crumble, Aged Balsamic.

26.

Char-Grilled Angus Rib Eye of Beef

Horseradish Mashed Potatoes, Caramelized Onions,

Grilled Asparagus, Red Wine Demi-Glace

32.

Grilled Filet Mignon with Crumbled Bleu Cheese

Yukon Gold Mashed Potatoes, Asparagus Spears, Roasted Portabella Mushroom,

Thyme Infused Demi-Glace

38.

Place your steak order char- grilled to perfection

Rare – Red Center, Lightly Char Surface, Soft and Real-Juicy

Medium Rare – Pink Through-out - Light Char Surface, Soft and Juicy

Medium – Medium Pink Center – Golden Char Surface, Semi-Firm and Juicy

Medium Well – Charred Brown Surface, Very Thin line of Pink, Firm Texture

Well Done – Charred Black, No Pink Throughout, Very Firm Texture

Split Entrée Charge is \$4.00. Menu items subject to change