

## *Appetizers*

### **Vintage Salad**

Boston bib lettuce, sliced fresh pear,  
Gorgonzola, orange pecan vinaigrette

14

### **Beet Salad**

Warm beets, walnuts, onion, goat cheese,  
strawberry vinaigrette

16

### **Salad of the Evening**

Market price

### **Sweet Corn & Shrimp Tamale**

Los Barriles style. Close your eyes, you're on  
the Sea of Cortez!

15

### **Cajun Oyster**

Cajun spiced garlic broth, orange pepper aioli,  
pico de gallo

15

### **Soup of the day**

9/12

\$50 per 750 ml bottle wine glass set up fee.  
Automatic 20% gratuity for parties of 6 or more.  
\$7 split fee for shared *entrees* and \$4 for appetizers.  
No split checks

12/21/2020

## Entrees

### **Pecan Chicken**

Organic free range chicken breast, pecan crusted, roasted, and served with sour cream Dijon mustard sauce, tomato currant chutney, spontaneous sides

35

### **Steak of the Evening**

Different cuts, different ways  
Market price

### **Fresh Fish of the Evening**

Market price

### **Jeff's Old Fashioned Crispy Skin Duck**

A half duck, slow oven roasted, served with wild rice bean sprout egg foo young, honey roasted grapes, kung pao drizzle

40

### **Rack of Lamb**

Herb mustard crusted, roasted vegetables, Mascarpone polenta, agrodolce black mission figs

45

Consuming raw or undercooked meats may increase your risk of food borne illness.