

# MESQUITE GRILL LUNCH 11 - 3 PM

## SMALL PLATES

### SOUP DU JOUR

CUP 5 BOWL 8

### GOLDEN COCONUT SHRIMP

GRILLED PINEAPPLE, SRIRACHA LIME AIOLI,  
MACADAMIA NUTS AND TEQUILA MANGO CHUTNEY

12

### CHICKEN CORN CHOWDER

CUP 5 BOWL 8

### FARM FRESH ORGANIC DEVILED EGGS

LOCAL CAGE-FREE EGGS, CREAMY FRENCH  
MUSTARD YOLKS, BACON CRUMBLE AND GREEN  
ONIONS 6

## SALADS

### SOUTHWEST CHICKEN SALAD

FRESH ICEBERG & ROMAINE LETTUCE, ROASTED CORN, TOMATOES, BLACK BEANS, AND AVOCADO TOSSED WITH CILANTRO LIME VINAIGRETTE, FRIED ONION AND TORTILLA STRIPS 16

### VERDE SALAD

"HOT SMOKED" CHILLED SALMON, ASIAGO, TOMATO, PEPITAS, BLACK CURRANTS, DEHYDRATED CORN AND BARLEY SERVED WITH APPLE MUSTARD VINAIGRETTE 15

### GF SONOMA MEDITERRANEAN SALAD

BABY GEM LETTUCE, CUCUMBER, TOMATO, OLIVES, AVOCADO, CAPERS, FETA CHEESE AND TOSSED IN HERBED SHERRY VINAIGRETTE 13

### GF CLASSIC COBB SALAD

FIRE GRILLED CHICKEN BREAST, ICEBERG AND ROMAINE LETTUCE, SMOKED BACON, TOMATO, BLEU CHEESE CRUMBLES, CHOPPED EGG AND AVOCADO, SERVED WITH YOUR CHOICE OF DRESSING 16

### CAESAR SALAD\*

ROMAINE LETTUCE, CROUTONS, PARMIGIANO REGGIANO AND CREAMY ANCHOVY DRESSING 9 ADD GRILLED CHICKEN 13, GRILLED SALMON 14, GRILLED SHRIMP 16

### WARM BEET AND GORGONZOLA SALAD

MARKET BEETS, MANDARIN ORANGES, AVOCADO, WALNUTS, BABY GREENS, ISRAELI COUSCOUS AND CHAMPAGNE CRANBERRY EMULSION 13

### GF SHRIMP LOUIE SALAD

SWEET POACHED SHRIMP, CLASSIC TANGY CHILE DRESSING, FRESH LETTUCES, AVOCADO, TOMATO AND CUCUMBER 14

## ENTRÉES

### SIGNATURE ANGUS BURGER\*

SWEET GOLDEN BRIOCHE BUN, LETTUCE, TOMATO, PICKLE AND ONION 13 ADD: CHEESE, AVOCADO, GRILLED ONIONS, BACON, JALAPENOS, GREEN CHILES OR SAUTÉED MUSHROOM +1

### CARNE ASADA QUESADILLA

GRILLED CARNE ASADA STEAK, PICO, MELTED CHEESE IN A CRISPY FLOUR TORTILLA SERVED WITH SOUR CREAM, SALSA AND GREEN CHILI CREAM SAUCE 14

### GRILLED PASTRAMI REUBEN

SLICED THIN PASTRAMI, SWISS, GRILLED MARBLE RYE, RUSSIAN DRESSING AND HOUSE SAUERKRAUT 14

### GARLIC BUTTER STEAK SLIDERS

BACON-TOMATO JAM, RED PEPPER WHIPPED GOAT CHEESE, LEAF LETTUCE ON A BABY BRIOCHE BUN 19

### GF "T-M-T" TONTO MAHI TOSTADAS

BLACKENED PACIFIC MAHI MAHI, BLACK BEAN PUREE, CHIPOTLE SLAW, ROASTED CORN SALSA, JALAPENO, COTIJA AND MANGO SAUCE 15

### PRIME RIB BEEF DIP\*

THIN SLICED, MELTED PROVOLONE CHEESE, CARAMELIZED ONIONS, TOASTED CIABATTA ROLL AND AU JUS ADD SAUTÉED MUSHROOMS +1 20

### OMELETTE OF THE DAY W/ FRESH FRUIT

11

## HOUSE DELI BOARD

### HALF SANDWICH WITH SOUP OR SALAD

FRESH DELI SANDWICH WITH LETTUCE, TOMATO, MAYONNAISE & CHOICE OF MEAT (TURKEY, HAM, PASTRAMI, APPLEWOOD BACON OR TUNA SALAD), CHEESE (AMERICAN, SWISS, CHEDDAR OR PROVOLONE) BREAD (WHOLE WHEAT, SOURDOUGH OR MARBLE RYE) 10 WHOLE SANDWICH +3

Please request any dietary restraints and some items can be made Gluten Free, ask your server.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An automatic 18% service charge will be added to your check.

Split plate charge; \$4 includes an additional side dish for the split plate.