

# THE RESTAURANT AT SEQUOIA WOODS

## Weekend Dinner Menu - SUMMER 2021

### SMALL PLATES

GRILLED BRUSCHETTA with ricotta, tomatoes & prosciutto 12.

CRAB MAC n' CHEESE with white cheddar, mozzarella and truffle oil 13.

TUNA POKE with cucumber, jalapeno, avocado-sriracha aioli and wonton chips 16.

GRILLED TOGARASHI SHRIMP with pickled red cabbage and soy syrup 15.

FRIED CALAMARI with pickled onion, fennel salad, house-made tartar sauce 14.

HEIRLOOM TOMATO AND BURRATA SALAD with basil, crispy quinoa & balsamic vinaigrette 12.

SOUP OF THE DAY 6.

MIXED GREENS with pickled shallots, cornbread croutons, bbq vinaigrette 7.

ICEBERG WEDGE with pt. reyes blue cheese, bacon, tomatoes; blue cheese dressing 8.

PETITE ROMAINE salad with parmesan, croutons and a caesar vinaigrette 8.

*Add grilled chicken to any salad above + 8. Add grilled salmon to any salad above + 15.*

### LARGE PLATES

SPAGHETTI with rock shrimp, spinach, cherry tomatoes, lemon and chili flakes 25.

ROASTED CHICKEN BREAST stuffed with chorizo and cornbread, served with mashed potatoes and an orange-chili glaze 25.

GRILLED SALMON with basil caper relish, forbidden rice, roast bell pepper vinaigrette 30.

WILD HALIBUT macadamia nut-crusted, sweet chile glaze, mango salsa, basmati rice 32.

GRILLED FLAT IRON STEAK 10-OZ., with grilled summer squash, red potatoes, blue cheese and pecans 32.

GRILLED RACK OF LAMB with mint chimichurri, fried spinach and mashed potatoes 33.

CHEESEBURGER house-ground beef, caramelized onions, green onion aioli and choice of cheddar or swiss cheese; with fries 18. (add bacon: +1.00)

### *Friday and Saturday special (as quantities last):*

ROASTED PRIME RIB with stuffed baked potato (bacon, cheddar & sour cream)  
14 OZ. 39. 10 OZ. 35.

### EXECUTIVE CHEF: RYAN NIBLACK

Maximum party size of six (6) people for indoor dining; eight (8) people outdoors

We accept Visa, MasterCard, Discover and American Express.

Corkage fee: 12.50 per (750 ml) bottle / Cake plating fee: 1.50 per slice.