

3 Course Summerlicious Menu \$50

STARTER

Soup du Jour

created daily

or

Gazpacho Verde

A blend of tomatillo's, cucumber, sweet peppers, fresh herbs & lime juice

or

Garden Greens

Vine Ripe tomatoes, cucumber, carrot & sweet peppers tossed in house chimi vinaigrette

or

Asher's Caesar Salad

hearts of romaine, real bacon strips, parmesan, garlic croutons, fresh lemon

Mains

Grilled Salmon

Citrus marinated fillet, tarragon roasted fingerling potatoes, market vegetables, agave drizzle and fresh orange (GF, LF)

or

Steak Frites

6oz Center cut top sirloin, marinated in peppercorns, roasted garlic, and grilled to your liking, herbed house cut fries, chimi dressed greens and ripe tomatoes (GF, LF)

or

Chicken pozole rojo

Goat cheese and masa stuffed chicken breast, hominy corn and vegetables in a rich broth. Fresh lime and cilantro. (GF)

or

Linguini Puttanesca Vegetarian

Fresh linguini tossed with tomatoes, olives, capers, roasted sweet peppers and chili flakes, garlic, and olive oil. Topped with truffled parmesan and fresh herbs. (V)

Desserts

Brownie Sundae

Chunks of house made brownie layered with vanilla ice cream, topped with chocolate sauce, caramel, whipped cream and a maraschino cherry (GF, V)

or

Peach Flan

Peaches, custard, flakey crust, fresh berries, peach coulis (V)

or

New York Cheesecake

Raspberry coulis, fresh berries