

Tendrils

— RESTAURANT —

DINNER MENU

4PM – 9PM



STARTERS

ROASTED CAULIFLOWER \$12

BRUSSEL SPROUTS with BACON \$12

CHICKEN WINGS \$12

Crispy bone-in chicken wings deep fried and tossed with sesame ginger sauce

CILANTRO LIME PRAWNS* \$20

Jumbo prawns in a cilantro lime marinade with curly pepper salad and grilled mango puree'

SALADS

TENDRILS SALAD \$12

Spring mix with cucumbers, tomatoes, garbanzo beans and Pecorino cheese, with a choice of house made lemon thyme vinaigrette

RAINBOW SALAD \$14

Fresh Arugula, purple cabbage, tomato, radish, mango, dried blueberries, pistachios, Manchego cheese with white balsamic honey vinaigrette

CAESAR SALAD \$13

A bed of Romaine lettuce with parmesan Reggiano, Focaccia croutons, tomatoes tossed in our house made Caesar dressing

ENTREES

DUNGENESS CRAB CAKES* \$30

Savory Dungeness crab in a Remolaude sauce served with Fresh seasonal vegetables

RICCOTA GNOCCHI \$23

Gnocchi with ricotta cheese, mushroom, asparagus In a lemon thyme beurre blanc sauce

HAZELNUT CRUSTED CHICKEN \$32

Chicken breast cutlet encrusted with hazelnut topped with house made lemon Dijon cream sauce and a side of broccolini

BOW TIE PASTA \$28

Served with peas, wild mushroom, cherry tomatoes, sauteed and tossed in a sausage cream sauce

TENDERLOIN* \$58

Dry aged 8oz, served with roasted garlic mashed potatoes, fresh seasonal vegetables and a Red wine demi-glace

CHEFS CUT* \$65

Chef's choice special cut served with fresh seasonal vegetables and roasted garlic mashed potatoes

DESSERTS

CHOCOLATE LAVA CAKE \$14

Chocolate cake with melted chocolate center with vanilla ice cream

SEASONAL CHEESECAKE \$12

Cheesecake with Huckleberry Compote

SEASONAL CRÈME BRULEE \$10

Vanilla Custard layered with caramelized sugar

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.