Sargasso

APPETIZERS

MARINATED OLIVES
$6

MARCONA ALMONDS
$7

CHEESE PLATE
Three gourmet cheeses paired with accompaniments, house made pickles, baguette

$17

CHARCUTERIE
Three cured meats paired with accompaniments, house made pickles, baguette

$18

BAY SCALLOP PINEAPPLE CEVICHE
Served with fresh corn tortillas

$13

CALAMARI
Fresh, lightly floured, flash fried, served over sautéed hoisin baby bok choy, chili-lime glaze

$13

CHICKEN DUMPLINGS
Crispy dumpling, black vinegar, chili oil, scallion

$11

FRIED CAULIFLOWER
Flash fried, tossed in cheddar powder with Fresno chile sauce

$12

WARM BREAD
$4

SOUPS AND SALADS

FEATURED SOUPS
Two daily

$6/10

WEDGE
Iceberg lettuce with chopped bacon, eggs, diced roma tomatoes, house made blue cheese dressing, and balsamic drizzle

$10/12

PEPPERCORN
Romaine with cherry tomatoes, crispy pancetta, shaved parmesan, house made peppercorn dressing, and a crostini

$10/12

SARGASSO SALAD
Thinly sliced celery, feta cheese, white balsamic vinaigrette, mejdool dates, walnuts, and cranberry coulis

$10/12

GREEN SALAD
Local greens, pea shoots, cucumber, fried chick peas, lemon tahini dressing

$12

ENTREES

FILET MIGNON

Grilled six-ounce center cut beef filet, fingerling potatoes, Chef's
seasonal vegetable, Sargasso steak sauce

Market Price

FOOTPRINTS FARM PORK CHOP

Pan seared chop, charred tomato garlic sauce, chorizo corn fritter,
and sauteed summer vegetables

$31

FOOTPRINTS FARM CHICKEN

Pan seared Peruvian spiced Frenched breast, Peruvian smashed
potatoes, yucca crisps, Aji Amarillo, and Aji Verde Sauce

$31

SWEET CORN RISOTTO

Grilled corn, parmesean, bell peppers, and crispy pork belly

$33

SALMON

Huli Huli Atlantic salmon, grilled pineapple salad, rice,
and noritamago furikake

$34

MUSHROOM SPAGHETTI

Mon Valley wild mushrooms, garlic cream sauce, kale, and sun-dried
tomatoes

$29

WIENER SCHNITZEL

Viennese style breaded veal cutlet served with Austrian potato salad,
cucumber salad, lemon

$25