

FIRST COURSE choice of
soup or ½ salad

SOUP island chowder or soup of the night

CÔSTE HOUSE garden greens / red onion / quinoa /
mango / pomegranate seeds / honey
vinaigrette

CAESAR baby gem romaine / parmesan cheese /
egg / croutons / marinated tomato /
parmesan garlic dressing

SECOND COURSE choice of
one entrée

CEDAR SALMON* 7oz atlantic salmon / asparagus / sweet
chili sauce / mango salsa / crispy rice
noodles

**PESTO
PRIMAVERA** campanelle pasta / basil pesto / cremini
mushroom / broccolini / tomato / bell
peppers / parmesan cheese

**BRAISED SHORT
RIBS (CAB®)** crispy risotto cake / baby bok choy /
cinnamon soy glaze / micro greens

ANGRY CHICKEN spiced bone in breast / fingerling
potatoes / roasted heirloom carrots /
tomato beurre blanc

THIRD COURSE choice of
one dessert

**CINNAMON
BREAD PUDDING** caramel / whipped cream / vanilla gelato /
cinnamon sugar

CÔSTE PIE chocolate chips / candied pecans /
crème anglaise

CAB® = Certified Angus Beef®

Prix Fixe menu not valid with any coupons or discounts. A 20% service charge will be applied to all parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.