

CÔSTE

ISLAND CUISINE

HOLIDAY MENU

APPETIZERS

MONGOLIAN SHRIMP	pan seared local shrimp / sweet & spicy glaze / scallions	12
CRISPY BRUSSELS SPROUTS	pancetta / shaved parmesan / sherry vinaigrette	9
CRAB CAKES	pan seared / corn salsa / chipotle rémoulade / lemon	13
CALAMARI	flash fried / mango / cashews / sesame chili glaze / scallions	12

SOUP island chowder 6 / potato leek 6

SALADS

BABY BEET & GOAT CHEESE	baby arugula / pistachios / pickled baby beets / orange segments / goat cheese / white balsamic vinaigrette	12
CÔSTE HOUSE	garden greens / red onion / quinoa / mango / pomegranate seeds / honey vinaigrette	10
CAESAR	baby gem romaine / parmesan cheese / egg / croutons / marinated tomato / parmesan garlic dressing	12

ENTRÉES

CEDAR SALMON*	7oz atlantic salmon / asparagus / sweet chili sauce / mango salsa / crispy rice noodles	24
SEA SCALLOPS	pan seared / butternut squash puree / broccolini / pancetta	MARKET PRICE
BLACK GROUPER	pan seared / cauliflower puree / roasted heirloom carrots / watercress / garlic soy glaze	MARKET PRICE
PESTO PRIMAVERA	campanelle pasta / basil pesto / cremini mushroom / broccolini / tomato / bell peppers / parmesan cheese	18
ANGRY CHICKEN	spiced bone in breast / fingerling potatoes / roasted heirloom carrots / tomato beurre blanc	21
BRAISED SHORT RIBS (CAB®)	crispy risotto cake / baby bok choy / cinnamon soy glaze / micro greens	26

14OZ ROASTED PRIME RIB 38

garlic yukon mashed potatoes / grilled asparagus / au jus

TUNA AU POIVRE 36

roasted tri-colored fingerling potatoes / broccolini / brandy peppercorn cream sauce

DESSERT

GELATO FLIGHT	trio of gelato or sorbet	8
CINNAMON BREAD PUDDING	caramel / whipped cream / vanilla gelato / cinnamon sugar	8
CÔSTE PIE	chocolate chips / candied pecans / crème anglaise	8

DESSERT SPECIAL PUMPKIN PIE 8

CAB® = Certified Angus Beef®

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.