

# TOPSIDE

TERRACE KITCHEN  BAR

## DINNER MENU

### TO START.....

#### TOMATO FENNEL SOUP 9

garlic croutons, parmesan, basil

#### FRIED BRUSSELS SPROUTS LEAVES 10

queso enchilada, toasted sunflower seeds, habañero agave

#### COCONUT CURRY HOT WINGS 16

pita bread, peanuts, tzatziki dipping sauce

#### BAJA SHRIMP STREET TACOS 15

pickled red onion, slaw, salsa quemada

#### H. R. CAESAR 13

baby romaine, kale, garlic croutons, fried capers, grana padano, lemon dressing *add shrimp or chicken +7*

#### SELECTION OF CALIFORNIA CHEESES & CHARCUTERIE 25

quince paste, whole grain mustard, walnuts, grilled artisan bread

### ENTRÉES

#### POTATO GNOCCHI 25

butternut squash, mushrooms, pine nuts, tomato-basil cream *add shrimp or chicken +7*

#### TOPSIDE ANGUS BEEF BURGER\* 23

sharp cheddar, bacon, lettuce, tomato, onion, potato bun, trade fries

#### PAN SEARED WILD ALASKAN SALMON\* 35

leek risotto, pancetta crisp, apple, saffron broth

#### STOCKYARD CAB FLAT IRON STEAK\* 37

roastd fingerling potatoes, honey-glazed carrots, port wine glaze

#### MADRAS CURRY MARINATED & ROASTED CAULIFLOWER 24

fried chickpeas, leek & almond milk béchamel (vegan)

### DESSERTS

#### BAILEY'S VANILLA CRÈME BRULÉE 12

infused citrus, turbinado sugar, blueberries

#### BUTTERFINGER MUD PIE 12

bourbon pecan praline, coffee ice cream, chocolate fudge