

Tarragon

May we suggest "Classic Manhattan" Makers Mark, sweet vermouth, dash of bitters, cherry garnish

Starters

Ground Lamb Kebabs -12.95
seasoned with herbs; pita bread and
two sauces: ajvar & yogurt-cayenne-mint
Coconut Shrimp - 10.95
sweet chili-garlic dipping sauce
Octopus a la Gallega - 11.50
mesquite wood-fired Spanish octopus
with piquillo pepper aioli and homemade
pickles
Grilled Chicken Satays -9.75
peanut sauce, toasted coconut
Stuffed Mushrooms -10.25
pearl barley, mixed vegetables,
feta, mozzarella, chipotle aioli
Clams & Mussels -12.25
chorizo and saffron broth
Fried Calamari -11.25
buttermilk, Anaheim peppers,
onions, chipotle aioli
Filo Wrapped Baked Brie -11.50
apricot glaze, roasted garlic, crostini,
balsamic syrup

Tarragon Fries -6.95 fresh cut
potatoes, garlic and feta cheese

Entrée Salads

Chicken - Tarragon Cobb - 17.95
chopped romaine and iceberg lettuce, roasted
chicken, avocado, red onions, tomatoes,
chopped egg, blue cheese crumbled and
house vinaigrette dressing
Ahi Tuna - Nicoise - 16.95
(sesame seed crusted and seared rare)
butter lettuce, hard boiled egg, nicoise olives,
boiled red potato, string beans, english
cucumber, red onion and tomato with lemon,
oregano & evoo dressing
Seafood Salad - 18.95
blackened monterey bay scallops, grilled
prawns and smoked salmon over crispy
romaine and iceberg lettuce with avocado,
heirloom tomato, cucumber, orange
segments; tossed with lemon-herb
vinaigrette dressing
Soup of the Day- 5.75

Dinner Salads

Caesar - 7.75
house made croutons, shaved parmesan
House Mix Greens - 6.95
cucumber, radishes, olives in italian
vinaigrette dressing
Spinach - 7.95
dry cranberries, goat cheese,
toasted almonds, bacon, orange
segments and balsamic dressing
Beet-Romaine-Onion-Feta - 7.95
and heirloom cherry tomato with
oregano-herbs vinaigrette
Wedge -7.95
green onions, tomatoes, blue cheese
crumbles, blue cheese dressing
For Salad ONLY, Additions:
Grilled Chicken - 8
Grilled Prawns-9

House Favorites

Paella Marisco - 22.25
saffron rice, bell peppers, artichoke hearts, peas,
sun-dried tomatoes, white fish, clams, mussels, shrimp
Paella Pollo and Andouille - 20.95
saffron rice, chicken, andouille sausage, bell peppers, artichoke hearts,
peas and sun-dried tomatoes
Cioppino - 22.95
mussels, clams, shrimp, white fish, potatoes,
spicy tomato-saffron sauce, garlic bread
Fennel seed crusted Ahi Tuna - 19.75
seared rare - wild dill, lemon and white wine sauce; served on the bed
of fava bean risotto and seasonal vegetables
Stuffed Chicken Breast - 19.95
with prosciutto and mozzarella cheese, served with garlic mashed
potatoes, grilled zucchini, roasted garlic sauce, mustard aioli
Chicken Marsala - 18.95
sautéed with mushrooms and marsala wine; garlic mashed potatoes and
sautéed seasonal vegetables
Braised Boneless Short Rib- 23.95
roasted garlic, mashed potatoes and seasonal vegetables
Chicken and Brie Penne Pasta -19.75
mushrooms, roasted peppers, tomatoes, spinach
roasted garlic in a creamy brie sauce
Linguine with Clams and Mussels - 18.75
linguine with clams and mussels, garlic, chili flakes, butter,
white wine and italian parsley
Lasagna Bolognese - 18.75
housemade meat sauce, parmigiano regiano

From the Mesquite Grill

Filet Mignon - 6oz. - 27.95 / 9oz. - 35.95
garlic mashed potatoes, sautéed spinach,
mushrooms, bleu cheese sauce & demi glace
*bacon wrapped \$2.00 extra
Pepper Crusted 12 oz. New York Steak - 28.95
roasted potatoes, seasonal vegetables and brandy-green peppercorn
sauce
Bone-In Rib Eye Steak 16 oz. - 34.95 or
Flat Iron Steak 8oz- 21.95
red wine sauce, garlic mashed potatoes,
seasonal vegetables
Rack of Lamb - 29.95
roasted potato, seasonal vegetables, lamb jus
Pork Chop 12 oz - 21.95
apple chutney, garlic mashed potatoes &
seasonal vegetables
½ Roasted Rotisserie Chicken - 19.75
rosemary, lemon, garlic, herbs and natural pan jus; served with garlic
mashed potatoes, seasonal vegetables
Airline Chicken Breast
rosemary, lemon, garlic, herbs and natural pan jus; served with
roasted potatoes and seasonal vegetables
Salmon - 21.75
garlic mashed potatoes, seasonal vegetables,
extra virgin olive oil, lemon & herb sauce
Lemon-Garlic Laced Prawns - 20.95
roasted potatoes, seasonal vegetables, lobster sauce

Vegetarian Options

Grilled Salmon-9
Grilled Flat Iron-9
Anchovies - 1.50

Sides

Mushrooms Sautéed - 5
Roasted Potatoes - 4.5
Garlic Mashed Potato - 3
Spinach Sautéed - 5
Garlic Bread - 3.95

Executive Chef: Gerardo Moreno

Substitutions \$2. Split orders \$2, Corkage Fee

\$15.00 per 750' and up

Private banquet room up to 250 persons

Butternut Squash Ravioli - 18.75

apple - winter squash compote; apple cider -sage cream sauce

Risotto Genovese - 18.95

italian rice, bell peppers, artichoke hearts, peas, green beans, mushroom:
sun-dried tomatoes and fresh basil in a creamy pesto sauce

Grilled Seasonal Vegetable Platter- 18.75

marinated in golden balsamic vinaigrette and grilled vegetables, served
with polenta cake and olive tapenade with pesto sauce

Roasted Vegetable Parmigiana -17 .95

panko crunchy baked vegetable like lasagna of zucchini, eggplant and
spinach with mozzarella and parmesan cheese, fresh tomato sauce