



# XIX TAKEOUT / PATIO MENU

May 5<sup>th</sup> – May 8<sup>th</sup>

## APPETIZERS

### Ahi Tuna Twists 20

*Spicy Thai noodles, cilantro, Asian slaw, cilantro aioli*

### Ginger Beef 16

*Ginger soy-glazed beef tenderloin, scallions*

### Gorgonzola Mussels 29

*Red onions, leeks, gorgonzola, fresh cream, garlic, espresso aioli, hand cut Kennebec fries*

### Bang Bang Tiger Prawns 22

*Seaweed dust, avocado, tomato relish, sriracha aioli*

### Wagyu Beef Gyoza 16

*Scallions, chili oil, butter ponzu sauce*

### Buffalo Hot Wings 17

*Ranch dipping sauce*

### Pepperoncini Calamari 19

*Crispy calamari, banana peppers, pepperoncinis, spicy marinara sauce*

### Gull Valley Tomato Bruschetta 18

*House-whipped ricotta, aged balsamic reduction, EVOO*

### Pad Thai Noodle Bowl 22

*Chicken, tiger prawns, tofu, bean sprouts, chives, rice noodles, egg, fresh herbs, peanuts*

### Mongolian Beef Bowl 20

*Jasmine rice, 63 degree egg, pickled red onion, Asian slaw, diced tomato, cucumbers, green onion*

### Atlantic Lobster Risotto 23

*Brunoise vegetables, fresh cream, pecorino cheese*

### Beef Tenderloin Tataki 20

*Pickled red onion, salmon roe, ajitsuke egg, ponzu drizzle, nuoc cham chili sauce*

### Maple Sticky Baby Back Ribs 18

*Marinated cucumbers, Thai chilis, maple-ginger glaze*

## ENTREES

### Coconut Salmon 38

*Cinnamon 9-grain rice, Thai red curry coconut cream, tiger prawns phyllo, grilled asparagus*

### East Coast Scallop – Farro 42

*Gold forest grains farro, asparagus, radish, pickled pears, grapes, smoked bacon lardon*

### Australian Lamb Chop 42

*Chimichurri sauce, turmeric cream, sweet potato*

### Cajun Flat Iron Steak Frites 38

*Truffle Kennebec fries, marinated pepper*

### Alberta Prime Burger 22

*Artisan bun, shake shake aioli, shredded lettuce, shaved pickle, beefsteak tomato, double smoked bacon, American cheddar. Served with hand cut Kennebec fries.*

### Linguine Seafood Pescatore 37

*Spicy tomato Pomodoro, tiger prawns, PEI mussels, scallops, baby lobster langoustines*

## FROM THE GARDEN

### California San Mateo Salad 18

*Organic greens, feta cheese, toasted cashews, fresh berries, honey mustard vinaigrette*

### Add Chicken or Ahi Tuna 8

### Caprese Salad 18

*Bocconcini, cherry tomato, smoked tomato vinaigrette, basil, aged balsamic*

### Kale Caesar Salad 18

*Fresh kale, baby romaine, crispy farro, Pecorino cheese, roasted garlic salsa verde dressing*

\*\*\* plant-based options and kid's menu available upon request \*\*\*