

Aline

DINE & UNWIND

THREE COURSE DINNER AT COASTAL BLUE

APPETIZER

Baked Potato Soup

with bacon and cheddar

Caesar Salad

red & green little gem, Creamy Caesar, shaved parmesan, sourdough crumb

Buffalo Brussels Sprouts

crisp fried brussels, buffalo spice, gorgonzola crumble, pickled red onion, ranch dressing

ENTRÉE

Braised Lamb Cavatappi

slow-braised lamb, broccoli rabe, cavatappi pasta, with shaved cheese

Cheeseburger

6 oz angus burger, pickle, lettuce, tomato, onion, choice of cheese, brioche, fries

Roasted Vegetable Cassolette

eggplant, herbed quinoa, grilled vegetables, topped with caponata

Maple Glazed Salmon

maple thyme and mustard glaze, mashed sweet potato, vegetable

Roasted Chicken

chicken, slow roasted, house lizano sauce, vegetables, herbed potatoes

DESSERT

Choice of Dessert