



Taste of Agave



- DINNER MENU -

APPETIZERS

- CAPOCOLLO FLATBREAD** **\$11**
Capocollo Salami, Pepperoncini, Pizza Sauce, Mozzarella Cheese
- CALAMARI FRITO** **\$14**
Breaded Fried Calamari with Lemon and Marinara Sauce
- SPINACH AND ARTICHOKE DIP** **\$10**
Spinach and Artichokes, Fontina Cheese and Parmesan Cheese, Served with Pita Bread
- SOURDOUGH BUOLE** **\$11**
Warm Sourdough Loaf, Fresh Mozzarella Cheese, Shaved Parmesan, Caper Butter Sauce, Garlic, Shallots, and Herbs

SALAD

- AGAVE SALAD** **\$12**
Jicama, Queso Fresco, Tomato, Black Beans, Roasted Corn, Spicy Pecans, Carrots, Dried Cranberries, Agave Nectar Vinaigrette
- WEDGE SALAD** **\$10**
Baby Iceberg Lettuce, Preserved Tomatoes, Smoked Bacon, Bleu Cheese Crumbles, Pickled Onion, Bleu Cheese Dressing
- SPINACH SALAD** **\$10**
Baby Spinach, Tomatoes, Red Onion, Bleu Cheese Crumbles, Toasted Pepitas Sourdough Croutons, Warm Honey- Bacon Vinaigrette
- SIDE GARDEN SALAD \$6 | CAESAR SALAD \$7**

SOUPS

- LOADED POTATO SOUP** **\$6**
- FRENCH ONION SOUP** **\$7**

ENTRÉES

- ST. LOUIS BBQ RIBS** **\$17**
Fall Off the Bone, Sweet and Smoky BBQ Sauce Served with French Fries and Cole Slaw
- HONEY MUSTARD SALMON** **\$21**
Pan Seared Salmon, Honey Mustard Glaze, Sautéed Vegetables, Quinoa and Wild Rice
- SPAGHETTI BOLOGNESE** **\$17**
Three Meat Bolognese Sauce, Parmesan Cheese, Herb Crostini
- LOBSTER** **\$34**
8oz. North Atlantic Lobster Tail, Grilled Asparagus, Baked Potato and Clarified Butter
Add a Tail \$24
- CALIFORNIA CLUB BURGER** **\$16**
8oz. Angus Beef Patty, Smoked Bacon, Pepper Jack Cheese, Avocado, Chipotle Aioli, Lettuce, Tomato, Onion with French Fries
- RIBEYE** **\$39**
12oz. Hand Cut Ribeye Steak, Seasonal Vegetable, Baked Potato, Garlic Herb Butter, Port Demi Sauce
- CHICKEN MARSALA** **\$18**
Pan Seared Chicken Breast, Marsala Wine and Mushroom Medley, Mashed Potatoes, Seasonal Vegetable
- STEAK DIANE** **\$36**
6oz. Pan Seared Filet Mignon, Sautéed Mushrooms with Brandied Cream Sauce, Grilled Asparagus and Mashed Potatoes
- FISH AND CHIPS** **\$17**
House Made Beer Batter Cod, Lemon Wedge, Coleslaw, French Fries and Tartar Sauce
- LAND AND SEA DUO** **\$32**
10oz. New York Steak, Tempura Shrimp, Ancho Spiced Butter, Tobacco Onions, Seasonal Vegetable and Baked Potato
- SHRIMP SCAMPI** **\$20**
Pappardelle Pasta, Sautéed Shrimp, Cherry Tomatoes, Roasted Garlic, Creamy White Wine Sauce with Julienne Vegetables and Herb Crostini
- GRILLED PORK CHOP** **\$20**
House Made Apple Butter, Heirloom Carrots, Yukon Potato Planks

DESSERT

- 4 LAYER CARROT CAKE** **\$9.95**
- CHEF CHOICE CHEESE CAKE** **\$6.75**
- 5 LAYER CHOCOLATE CAKE** **\$9.95**

TASTE OF AGAVE • DINNER MENU

Our Food Is Prepared to Order. Please Be Aware That Consuming Raw Or Undercooked Proteins, Poultry, Seafood, Shellfish, Eggs Or Dairy, May Increase Your Risk Of Foodborne Illness.
18% gratuity to parties 5 or more.