

THE PEPPERMILL STEAKHOUSE
est 2019 | Chad + Becky Bolar

TAPAS TUESDAY

1 | SALMON CRUDO | \$14
HOT SALT BLOCK + GREEN APPLE CHIMICHURRI*

2 | LAMB LOLLIPOPS | \$18
RED CHILI HONEY-GLAZED + MINT PESTO*

3 | BACON-WRAPPED SHRIMP | \$14
BANG BANG MAYO + PICKLED CELERY*

4 | MINI AHI TUNA CRISPY TACO | \$11
POKE SPICES + GUACAMOLE*

5 | STUFFED PEPPERS | \$8
DUCK CONFIT, GOAT CHEESE + SHALLOTS*

6 | CHIPOTLE GARLIC STEAK TIPS | \$16
ESCARGOT BUTTER + CRISPY SHALLOTS*

7 | BAKED BRIE | \$9
ORANGE FENNEL JAM, CANDIED NUTS + ROSEMARY OIL*

8 | STUFFED CALAMARI | \$12
SPICED CHORIZO + BASIL PESTO*

9 | TOMATO TOAST | \$7
MINCED TOMATOES, GARLIC, SHERRY VINEGAR, EVOO + TOASTED FOCACCIA*

10 | SPICY CHICKEN EMPANADAS | \$9
BRAISED CHICKEN THIGHS, JALAPENOS, CHEESE + SALSA VERDE*

11 | STEAMED CLAMS | \$8
RED CHILE BUTTER, WHITE WINE + HERBS*

12 | STUFFED DATES | \$10
HERBED GOAT CHEESE, BACON WRAPPED + SWEET SOY *

13 | MANCHEGO MAC + CHEESE | \$12
MINI SHELL PASTA + BREADCRUMBS, BAKED*

14 | GRILLED OCTOPUS | \$18
SMOKED TOMATO TEA, CHARRED TOMATO RELISH + GRILLED LEMON*

15 | GREEN APPLE SALAD | \$5
PARSLEY, RED ONIONS, TOASTED ALMONDS, MANCHEGO CHEESE,
CRISPY SPECK, EVOO + SHERRY VIN*

**PICK 2 FOR \$20
OR 3 FOR \$25
+ A GLASS OF
SANGRIA!**

CHECK US OUT ONLINE!

THANK YOU FOR SUPPORTING OUR SMALL BUSINESS DREAM!
YELP | THE PEPPERMILL STEAKHOUSE
FACEBOOK | @PEPPERMILLSTEAKHOUSE
INSTAGRAM | @PEPPERMILLAZ