

THE PEPPERMILL STEAKHOUSE

est 2019 | Chad + Becky Bolar

APPETIZER & SALAD

Charcuterie Board

A various assortment of cured meats, assorted cheeses, fruit, nuts, sweets, jams, pickles, mustard
+ grilled house-made toast* ...\$25

Tuna Poke

avocado mousse, pickle red onion, truffle ponzu , Fresno chilis, root vegetables chips ...\$16

Shrimp Cocktail

traditional six shrimp served with atomic house made cocktail sauce...\$18

Foie Gras Terrine

crush pistachio, fig mustard, brioche ...\$25

Blue crab arancini

vodka sauce , shaved Parmesan...\$14

Shrimp Étouffée

spicy smothered creole shrimp, grilled bread ...\$12

Roasted Bone Marrow

short rib jam, grilled bread , hot sauce ...\$23

Escargot

corn bread, parsley garlic fondue, puff pastry shell , fried prosciutto ...\$16

Chopped Salad

tomato, cucumber, roasted peppers , candied nuts , apples, croutons, fried soppressata, green goddess dressing... \$14

Smoked Beet Salad

fried goat cheese , apples, pumpkin seeds, strawberries, arugula, honey mustard dressing...\$16

Smoked Salmon Niçoise Salad

chilled smoked salmon, green beans, potatoes, onions, soft boiled eggs, arugula, toast, sherry shallots dressing ...\$18

Pork Belly Wedge Salad

Iceberg lettuce, tomatoes, onions, crispy pork belly, bacon, blue cheese crumble + housemade dill ranch...\$14

Grilled Broccoli Cesar

grilled broccoli head, pickled red onion, lardons, roasted tomatoes, parmesan cheese, Cesar dressing...\$13

Steamed Mussels

Steamed mussels, green chili pork, white wine butter + toasted house bread...\$16

Chef's Whim Appetizer

allow our chef's to be creative with making you a completely unique appetizer that you aren't likely to forget! no suggestions, no substitutions, no exceptions ...\$30

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**