

SEA LEVEL[®]
RESTAURANT ≈ LOUNGE

WINTER DINELA LUNCH MENU \$25
11am-3pm

STARTERS.

choice of one

Roasted Baby Beets Salad

toasted pistachios, herbed goat cheese, frisee, arugula pesto

Wedge Salad

candied smoked bacon, baby heirloom tomatoes, chive, st agur blue cheese dressing

Soup Of The Day

ENTRÉES.

choice of one

Crispy Chicken Sandwich

jicama-shaved cabbage slaw, vine ripe tomato, harissa aioli, onion brioche bun
choice of side salad, hand cut fries or kettle chips

Rigatoni Bolognese

beef and pork ragu, parmesan, san marzano tomatoes, oregano, extra virgin olive oil

Confit Tuna Melt

grilled pan de mie, aged white cheddar, garlic-lemon aioli, romaine lettuce
pickled persian cucumber, choice of side salad, hand cut fries or kettle chips dessert

DESSERT.

Chocolate Pot De Crème

toasted almonds, chocolate crumble, almond toffee



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WINTER DINELA DINNER MENU \$39
5pm-10pm

STARTERS.

choice of one

Spicy Tuna Tostada

fresh avocado, cucumber-purple radish slaw, pickled jalapeno, togarashi aioli, ginger soy

Italian Chopped Salad

romaine mix, radicchio, salami, cucumber, pepperoncini, olives, red onion, provolone, tomato piquillo peppers, garbanzo beans, italian vinaigrette

Soup Of The Day

ENTRÉES.

choice of one

Braised Short Rib

honey mustard, rutabaga puree, citrus glazed thumbelina carrots, natural jus

Roasted Vegetable Curry Ramen

house-made curry, poached egg, romanesco cauliflower, tofu, fresh herbs
roasted peewee potatoes, togarashi

Blackened Salmon

parsnip puree, sherry braised cipollini onions, curried sweet corn emulsion, crispy prosciutto

DESSERTS.

choice of one

Bruleed Lemon tart

toasted merengue, huckleberry sauce, graham cracker streusel

Chocolate Pot De Crème

toasted almonds, chocolate crumble, almond toffee

