

Marisol

RESTAURANT MONTH

3 COURSES FOR \$50



FIRST COURSE

CLAM CHOWDER

bacon, paprika oil, scallions (gf)

SOUP OF THE SEASON

TATAKI

ahi, tomato, jalapeno, cucumber, shallots, wasabi caviar, vinaigrette, seaweed salad (gf)

THAI CHICKEN LETTUCE WRAPS

butter lettuce cups, fried glass noodles, shredded jicama and carrots, peanut sauce, crushed peanuts

MOLCAJETE NACHOS

choice of carnitas/chicken, refried beans, nacho cheese, pico de gallo, avocado crema, fire roasted salsa

JALAPENO BACON MAC & CHEESE

3 cheese sauce, pickled jalapenos, parmesan panko crust

BRUSCHETTA

garlic oil brushed and seasoned crostini, chopped roma tomato, basil, goat cheese, toasted pine nuts, extra virgin olive oil and balsamic glaze, micro basil

WINGS

chipotle glaze, carrots, celery, pickled cabbage, blue cheese dressing

ADD GARLIC AIOLI OR CHILI AIOLI

HOUSE CAESAR

parmesan, housemade croutons, caper berries, lemon, vegetarian caesar dressing (add spanish white anchovies optional+1)

CLASSIC WEDGE

iceberg, bacon, blue cheese, tomato, corn, blue cheese dressing, balsamic glaze

SECOND COURSE

CHICKEN AVOCADO CHOP

church brothers mixed greens, crispy garbanzo beans, quinoa, carrot, jicama, cherry tomato, queso fresco, avocado, ginger lime dressing

CEDAR PLANK SALMON

faroe island, salmon, cauliflower rice, broccolini, bourbon maple glaze (gf)

ROASTED CHICKEN BREAST

airline chicken breast, garlic mashed potatoes, onion sauce, zucchini, squash, garlic toast point

FILET MIGNON

hyplains black angus filet, red wine demiglace, garlic risotto, mushrooms, pearl onions, asparagus, herb butter

CLIFFS WAGYU BURGER

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf, tomato, onion, fries or side salad

SWORDFISH

pistachio pesto, parmesan cheese, asparagus, garlic lemon risotto

FISH TACOS

fried local fish, flour tortillas, fruit salsa, pickled cabbage, chili mignonette (3)

STEAK TACOS

pickled cabbage, pico de gallo, salsa verde, queso fresco (3)

SEND OFF

S'MORES MOUSSE BUNDT CAKE

graham cracker bundt cake, chocolate mousse, marshmallow, bourbon caramel

TRIO OF ICE CREAM

STRAWBERRY CHEESECAKE

new york cheesecake, strawberry compote, brown butter cookie

Menu Created and Prepared by Executive Chef Ashley Black and Pastry Chef Derek Brown
Reservations Recommended
Dinner Service Offered Daily 4pm-9pm