

# cilantro

## APPETIZERS

RANCH RAISED GAME MINISTRONE, SHAVED ROMANO AND BASIL OIL.....	9
SMOKED SALMON, VANILLA-CITRUS CREAM, PICKLED ONIONS, PUMPERNICKEL CRUSTINIS.....	15
MARINATED ROASTED PORTABELLO MUSHROOM IN AN ASIAGO-GOAT CHEESE SAUCE.....	14
SEARED BEEF TENDERLOIN SLICES, DIJONNAISE DRESSING, SUN-DRIED CHERRY CHUTNEY.....	17
FRESH MUSSELS IN A BLACK BEAN CREAM SAUCE.....	16
COCONUT, CAPER & WASABI SAUTÉED SHRIMP WITH GRILLED RICE PAPER.....	16
FOCACCIA FLAT BREAD WITH FRESH PARMESAN.....	11
GOAT CHEESE ROLLED IN PINE NUTS, PISTACHIOS WITH ROASTED ONIONS, RED PEPPER COULIS.....	15
BOURBON, ROSEHIP AND LINGONBERRY BRAISED CARIBOU MEATBALLS.....	16
FLAT BREAD, ARTICHOKE, SUN-DRIED TOMATO & GREEN CHILI SPREAD WITH ROASTED GARLIC.....	12
ASSORTED CHEESE PLATE ( A SELECTION OF 3 OR 5 ARTISAN CHEESES).....	13 - 18

## SALADS & FOCACCIA SANDWICHES

ORGANIC MIXED LETTUCE, AVOCADO, CORN SALSA, PARMESAN, RED PEPPER VINAIGRETTE.....	15
CAESAR SALAD BLENDED WITH PADANO PARMESAN CHEESE & HOUSEMADE CROUTONS.....	14
BLACKENED CHICKEN BREAST, ORGANIC GREENS, FIVE-SPICE YOGURT DRESSING.....	17
BRIE BAKED SALMON FILLET, ORGANIC MIXED LETTUCE, SUNDRIED CRANBERRIES, TOASTED ALMONDS, LEMON-PEPPERCORN VINAIGRETTE.....	17
GRILLED CHILI ELK STEAK ON ORGANIC GREENS, WILD BLUEBERRY VINAIGRETTE, ASIAGO CHEESE.....	18
YOUNG SPINACH LEAVES, BLOOD ORANGE VINAIGRETTE, WALNUTS, STRAWBERRIES, APPLES, RED ONION AND STILTON BLUE.....	16
CAJUN YELLOWFIN TUNA SANDWICH, HONEY-GUAJILLO CHILI CRUST, AVOCADO, HABENERO CHEDDAR, HEARTS OF PALM AIOLI.....	18
BLT, DOUBLE SMOKED BACON, GREENS, TOMATOES, SMOKED GOUDA, PESTO CRUST.....	17

## FLATBREAD PIZZA

PEARS, GORGONZOLA CHEESE, BLACK PEPPER, PINE NUTS ON A DILL PESTO CRUST.....	17 - 19
VINE RIPENED ROMA TOMATOES, FRESH BASIL, FRIULANO & PARMESAN CHEESE.....	17 - 19
CHICKEN & PANCETTA, ANCHO CHILI PESTO CRUST, CARAMELIZED ONIONS, SCALLIONS, PARMESAN, LIME SOUR CREAM, HOUSE-MADE PICKLED CHILIES.....	18 - 20
CAPICOLLI HAM, TOMATOES, ROASTED PEPPERS, PROVOLONE CHEESE ON A PESTO CRUST.....	18 - 20

## HOUSE MADE PASTA

BLACK PEPPER LINGUINE, CHICKEN, TOMATOES, SPINACH, SESAME SEEDS IN A WHITE WINE NUTMEG CREAM SAUCE.....	23
BEEF TENDERLOIN LASAGNA WITH SMOKED GOUDA, RICOTTA, ANAHEIM PEPPERS, FETA & SPINACH ON MASCARPONE ROASTED GREEN CHILI SAUCE.....	24
LEMON CONCHIGLIETTE, SAUTEED CHORIZO SAUSAGE, PRAWNS, BAY SCALLOPS, CRAWFISH, SNAP PEAS & POBLANO PEPPERS IN A BASIL-CHEVRE-PARMESAN CREAM.....	24
EGG LINGUINE, BLACK TIGER PRAWNS, LEEKS, SUNDRIED APRICOTS, WITH BASIL CASHEW PESTO.....	23

## ENTRÉES

OVEN ROASTED FREE RANGE CHICKEN, BACON RISOTTO AND SMOKED RED PEPPER COULIS.....	35
NEW ZEALAND LAMB RACK IN A HUNAN BBQ SAUCE, ROASTED SHALLOT MASHED POTATOES.....	42
CHILEAN SEA BASS, CORNMEAL TAMALE, GRILLED PEPPERS, CITRUS ANCHO CHILI SAUCE.....	40
BEEF TENDERLOIN WITH BERRY-CURRENT VINEGAR PAN JUICES, ORGANIC CAMBOZOLA MASHED POTATOES.....	39
SEARED PACIFIC HALIBUT, SUNDRIED TOMATO-LEMON TAPENADE, YUKON GOLD POTATOES AND SAFFRON FLEUR DE SEL.....	36

WELCOME TO CILANTRO, MENU MODIFICATIONS WILL INCUR AN ADDITIONAL CHARGE.  
A 15% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT PEOPLE OR MORE ...THANK YOU AND ENJOY.