

# Sally's

## starters

**tempura fried prawns** 12  
sweet and sour citrus sauce

**california greens** 8  
tomato and cucumber,  
sun dried cherry dressing

**crab cakes** 13  
blue crab cakes,  
tomato relish and caper remoulade

**shiitake chicken spring rolls** 10  
cilantro dipping sauce

**roasted tomato bisque** 7  
crème fraiche and herb lavosh

## salads

**grilled steak salad** 16\*  
beef tenderloin, roasted potato,  
tomato and gorgonzola on  
baby spinach and mixed greens,  
pomegranate-pepper dressing

**peppered tuna caesar salad** 16  
baby romaine, fresh parmesan,  
anchovies and croutons,  
classic caesar dressing  
or blackened shrimp

**caribbean grilled chicken salad** 16  
jerk seasoned chicken, mandarin oranges,  
strawberries, papaya, mango, avocado,  
mixed greens, orange raspberry and  
honey macadamia nut dressing

**baja cobb salad** 16  
seared scallops, shrimp, avocado  
and tomato on butter lettuce,  
creamy pancetta & onion  
dressing

## sandwiches

**king crab club sandwich** 17  
king crab, blue crab, pancetta bacon,  
tomato and avocado served on brioche  
with seasoned fries

**roasted chicken ciabatta** 15  
brie and prosciutto, asparagus,  
lettuce, sun dried tomato pesto  
with seasoned fries

**soy and ginger braised pork sandwich** 14  
smoked mozzarella, sweet and sour cole slaw,  
served on a brioche bun  
with seasoned fries

**portobello panini** 14  
watercress, roasted bell pepper, goat cheese  
and sun dried tomato aioli served on ciabatta  
bread with seasoned fries

## entrees

**grilled halibut** 18  
garam masala spiced rice,  
asparagus, mango chutney,  
tamarind aioli

**striped bass filet** 16  
warm fingerling potato salad,  
bacon and watercress,  
mustard butter sauce

**kobe style beef burger** 16\*  
aged cheddar, swiss or smoked mozzarella,  
lettuce, tomato and caramelized onions on brioche,  
with lemon pepper aioli and seasoned fries

**sally's fish and chips** 16  
steak fries, malt vinegar, tartar and  
spicy tamarind sauces

**general manager:** chris reid

**chef de cuisine:** sarah linkenheil

please notify your server if you have any food allergies  
\*raw or undercooked food may be hazardous to your health\*  
an 18% gratuity will be added to parties of six or more