

PARADISO

WINTER DINNER MENU

- Fresh Baked Artisan Breads & Paradiso Blue Sparkling or Still Water Served Upon Request -

STARTERS

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| NEW ENGLAND CLAM CHOWDER <i>Fresh Manila Clams / Bacon / White Wine Potato Cream Broth</i> | 14. |
| CALAMARI FRITTI <i>Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata</i> | 21. |
| GARLIC PRAWNS <i>Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce</i> | 23. |
| CRISPY PARMESAN POLENTA FRIES <i>Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil</i> | 15. |
| DUNGENESS CRAB & AVOCADO <i>Smashed Avocado / Oranges / Ruby Grapefruit / Citrus Drizzle</i> | 27. |
| LAMB CHOPS <i>Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese</i> | 24. |
| CRISPY BRUSSELS SPROUTS <i>Parmesan / Calabrian Chili aioli</i> | 16. |

SALADS

ADD to any Salad: Grilled MARY'S Chicken Breast \$9 / Grilled Prawns \$18 / Grilled Salmon \$17 / Seared Scallops \$22

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| ORGANIC MIXED GREENS <i>Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette</i> | 14. |
| ROASTED BEET SALAD <i>Baby Red & Yellow Beets / Arugula / Humboldt Fog / Pistachios / Champagne Vinaigrette</i> | 15. |
| THE WEDGE <i>Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / LOUIE Dressing</i> | 13. |
| APPLE & PROSCIUTTO <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i> | 15. |
| CAESAR SALAD <i>Baby Hearts of Romaine / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies</i> | 15. |

WOOD FIRED PIZZAS

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| PIZZA MARGHERITA <i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca</i> | 23. |
| PEPPERONI & CRIMINI MUSHROOM PIZZA <i>San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni</i> | 26. |
| SAUSAGE PIZZA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions</i> | 25. |
| PIZZA PRIMAVERA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms / Summer Squash / Spinach / Garlic</i> | 24. |
| GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST | 4. |

PASTAS All served with fresh hand-made pasta daily

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| OVEN BAKED RAVIOLI <i>Choose From: Mozzarella Cream Sauce / Signature Marinara / House Made Bolognese</i> | 27. |
| LINGUINI FRUTTI DI MARE <i>Wild Caught Gulf Prawns / Dungeness Crab Meat / Scallops / Manila Clams / Prince Edward Island Mussels / Sea of Cortez Calamari / White Wine Tomato Broth</i> | 42. |
| RIGATONI BOLOGNESE <i>Housemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i> | 30. |
| SEAFOOD FETTUCCINE <i>Cold Water Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce</i> | 47. |
| ROASTED MANILA CLAMS W/ LINGUINI <i>Garlic / Chopped Clams / Lemon & White Wine Sauce</i> | 30. |
| GLUTEN FREE FETTUCINI UPON REQUEST | 2. |

MESQUITE GRILLED STEAKS, SEAFOOD, RACKS & CHOPS

We proudly serve all natural SNAKE RIVER FARMS WAGYU Beef & ATKINS RANCH Lamb

Steaks come with choice of Creamy Parmesan Polenta or Olive Oil Mashed Potatoes & Citrus Glazed Asparagus

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| MOLASSES & TOASTED PEPPERCORN BRINED DUROC PORK CHOP - <i>Chief's Seasonal Plate Set: Ask Server</i> | 45. |
| 14oz RIBEYE STEAK - <i>Italian Gorgonzola, Garlic & Herb Butter</i> | 58. |
| DOUBLE CUT RACK OF LAMB <i>Parmesan Risotto / Sautéed Baby Spinach / Grilled Portobello & Porcini Red Wine Sauce</i> | 49. |
| 8oz FILET MIGNON - <i>Caramelized Shallot & Cabernet Wine Reduction Sauce</i> | 53. |
| CANADIAN KING SALMON <i>Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde</i> | 38. |

PARADISO CLASSICS

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| SLOW BRAISED SHORT RIBS <i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i> | 38. |
| EGGPLANT PARMESAN <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i> | 28. |
| LAMB SHANK <i>Slow Braised For 4 Hours / Parmesan Risotto / Citrus Glazed Asparagus</i> | 39. |
| *12 Oz MAINE LOBSTER TAIL <i>Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter</i> | M.P. |
| CIOPPINO <i>Wild Gulf Prawns / Dungeness Crab Meat / Scallops / Clams / Mussels / Calamari / White Wine Tomato Broth</i> | 40. |
| LOCAL CAUGHT PETRALE SOLE <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i> | 30. |
| SURF N' TURF <i>Choice of Steak or Chop or Rack / 12oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus</i> | M.P. |
| CHICKEN PARADISO MARY'S <i>Organic Breast / Sautéed Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i> | 30. |

Available Saturday & Sunday Only (Limited Availability)

***PRIME RIB** *Sour Cream & Chive Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish* PETITE 8 oz. **44.** 12 oz. **51.**

WE BUY THE BEST PRODUCT AVAILABLE WORKING DIRECTLY WITH CREAMERIES / RANCHES / FARMERS / FISHERMEN / PARTNERS. WE USE ORGANIC / SUSTAINABLE / PRIME / LINE CAUGHT / ALL NATURAL / COMPOSTABLE WHENEVER POSSIBLE IN ALL OF OUR PRACTICES..

THANK YOU ALL FOR BEING A PART OF THE PARADISO FAMILY AND YOUR YEARS OF DEDICATION
18% GRATUITY VOLUNTARILY ADDED TO PARTIES OF 5 TO 8 PEOPLE / 20% ADDED TO PARTIES OF 9 OR MORE
NO SPLIT CHECKS FOR PARTIES LARGER THAN 6 PEOPLE. NO MORE THAN 3 CREDIT CARDS PER GROUP

Corkage: \$35 / 750ml Bottle OR \$60 / Magnum: 3 bottles maximum / Cake Cutting \$5 / Person

***Consuming raw/undercooked meats, poultry, seafood, and shellfish may increase your risk of food borne illness.**

TABLE TIMES GROUPS OF 3 TO 6 PEOPLE 2 HOURS 7+ 2 ½ HOURS