

PARADISO

SUMMER DINNER MENU

- Fresh Baked Artisan Breads & Paradiso Blue Sparkling or Still Water **SERVED UPON REQUEST** -

STARTERS

NEW ENGLAND CLAM CHOWDER <i>Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth</i>	15.
WOOD OVEN ROASTED CRAB CAKES <i>Local Dungeness Crab / Marinated Tomato Pomodoro / Balsamic - (Contains Shellfish)</i>	24.
CRISPY BRUSSELS SPROUTS <i>Parmesan / Calabrian Chili aioli</i>	17.
GARLIC PRAWNS <i>Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce / Crustini</i>	23.
FILET MIGNONETTES <i>Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme</i>	22.
CRISPY PARMESAN POLENTA FRIES <i>Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil</i>	15.
DUNGENESS CRAB & AVOCADO <i>Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Citrus Drizzle</i>	28.
LAMB CHOPS <i>Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese</i>	24.
CALAMARI FRITTI <i>Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata</i>	22.

SALADS

ADD to any Salad: Grilled MARY'S Chicken Breast \$9 / Grilled Prawns \$19 / Grilled Salmon \$17 / Seared Scallops \$22

ORGANIC MIXED GREENS <i>Onions/ Tomatoes / Gorgonzola / Candied Walnuts / Croutons / Champagne Vinaigrette</i>	14.
ROASTED BEET SALAD <i>Baby Red & Yellow Beets / Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette</i>	16.
SEAFOOD LOUIE <i>Dungeness Crab / Poached Wild Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side</i>	36.
THE WEDGE <i>Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing</i>	13.
APPLE & PROSCIUTTO <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i>	16.
CAESAR SALAD <i>Baby Hearts of Romaine / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots/ Spanish White Anchovies</i>	15.

WOOD FIRED PIZZAS

ADD ON to ANY Pizza: Sausage / Boquerones / Pepperoni 4\$ Kalamata Olives / Jalapenos / ANY Vegetable: if available \$3

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

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 / Dayboat Scallops / Manila Clams / Prince Edward Island Mussels / Sea of Cortez Calamari / White Wine Tomato Broth</i>	42.
RIGATONI BOLOGNESE <i>Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i>	31.
SEAFOOD FETTUCCINE <i>Cold Water Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce</i>	48.
ROASTED MANILA CLAMS W/ LINGUINI <i>Garlic / Chopped Clams / Lemon & White Wine Sauce</i>	30.
GLUTEN FREE FETTUCCINE UPON REQUEST	2.

MESQUITE GRILLED STEAKS, SEAFOOD, RACKS & CHOPS

We proudly serve all natural **SNAKE RIVER FARMS WAGYU Beef & ATKINS RANCH Lamb**
WE can not be held responsible for any Steaks / Chops / Racks / Prime Rib cooked over **MEDIUM**

DOUBLE CUT MOLASSES BRINED DUROC PORK CHOP - <i>Chef's Seasonal Hand Made Ravioli Ask Your Server!!</i>	45.
14 oz RIBEYE STEAK - <i>Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables / Italian Gorgonzola, Garlic & Herb Butter</i>	58.
DOUBLE CUT RACK OF LAMB <i>Parmesan Risotto/ Florentine Sautéed Baby Spinach / Grilled Portobello & Porcini Red Wine Sauce</i>	49.
8oz FILET MIGNON - <i>Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Caramelized Shallot & Cabernet Wine Sauce</i>	53.
CANADIAN KING SALMON <i>Parmesan & Mascarpone Polenta / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde</i>	39.

PARADISO CLASSICS

SLOW BRAISED SHORT RIBS <i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	39.
EGGPLANT PARMESAN <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	28.
LAMB SHANK <i>Slow Braised For 4 Hours / Parmesan Risotto / Chimichurri Roasted Vegetables</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/ Florentine Sautéed Baby Spinach</i>	31.
SURF N' TURF <i>Choice of Steak or Rack / 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus (+18% gratuity)</i>	M.P.
CHICKEN PARADISO <i>MARY'S Organic Breast / Sautéed Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes</i>	30
<i>Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	

Available Saturday & Sunday Only (Limited Availability)

***PRIME RIB** *Sour Cream & Chive Baked Potato / Chimichurri Vegetables/ Au Jus/ Horseradish* PETTITE 8 oz. **45.** 12 oz. **54.**

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

18% GRATUITTY 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