

PARADISO

FALL DINNER MENU

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

STARTERS

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

SALADS

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

ORGANIC MIXED GREENS Onions/ Tomatoes / Gorgonzola / Candied Walnuts / Croutons / Chives / Champagne Vinaigrette	15.
ROASTED BEET SALAD Baby Red & Yellow Beets / Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette	17.
SEAFOOD LOUIE Dungeness Crab / Poached Wild Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side	36.
THE WEDGE Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	14.
APPLE & PROSCIUTTO Mixed Greens / Gorgonzola / Candied Pistachios / Shallots / Chives / Walnut Vinaigrette	16.
CAESAR SALAD Baby Hearts of Romaine / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies	16.

WOOD FIRED PIZZAS

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

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

PASTAS All served with fresh hand-made pasta daily

OVEN BAKED RAVIOLI Choose From: Mozzarella Cream Sauce / Signature Marinara / House Made Bolognese	28.
LINGUINI FRUTTI DI MARE Wild Caught Gulf Prawns / Dungeness Crab Meat / Hokkaido Scallops / Manila Clams / Prince Edward Island Mussels / Sea of Cortez Calamari / Daily Fresh Catch Pesce / White Wine Tomato Broth	42.
RIGATONI BOLOGNESE Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	31.
SEAFOOD FETTUCCINE Maine Lobster / Dungeness Crab / Hokkaido Scallops / Gulf Prawns/ Spinach/ Champagne Cream Sauce	48.
ROASTED MANILA CLAMS W/ LINGUINI Garlic / Chopped Clams / Lemon & White Wine Sauce	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 - Chef's Seasonal Hand Made Ravioli Ask Your Server!!	45.
14 oz RIBEYE STEAK - Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables / Italian Gorgonzola, Garlic & Herb Butter	58.
DOUBLE CUT RACK OF LAMB Parmesan Risotto/ Florentine Sautéed Baby Spinach / Grilled Portobello & Porcini Red Wine Sauce	49.
8oz FILET MIGNON - Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Caramelized Shallot & Cabernet Wine Sauce	53.
CANADIAN KING SALMON Parmesan & Mascarpone Polenta / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde	39.

PARADISO CLASSICS

SLOW BRAISED SHORT RIBS Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots	39.
EGGPLANT PARMESAN Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables	28.
LAMB SHANK Slow Braised For 4 Hours / Parmesan Risotto / Chimichurri Roasted Vegetables	39.
*12 Oz MAINE LOBSTER TAIL Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter	M.P.
CIOPPINO Wild Gulf Prawns / Dungeness Crab Meat / Hokkaido Scallops / Clams / Mussels / Calamari/ White Wine Tomato Broth	40.
LOCAL CAUGHT PETRALE SOLE Caper Brown Butter Sauce/ Olive Oil Mashed Potatoes/ Florentine Sautéed Baby Spinach	31.
SURF N' TURF Choice of Steak or Rack / 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus (+18% gratuity)	M.P.
CHICKEN PARADISO MARY'S Organic Breast / Sautéed Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	30

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% 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