

PARADISO

WINTER DINNER MENU

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

STARTERS

NEW ENGLAND CLAM CHOWDER G/S/D	Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth	15.
WOOD OVEN ROASTED CRAB CAKES G/S/P	Local Dungeness Crab / Marinated Tomato Pomodoro / Balsamic -	28.
GARLIC PRAWNS G/S/D/P	Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce / Crostini	23.
FILET MIGNONNETTES O/G	Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme	22.
CRISPY PARMESAN POLENTA FRIES V/D	Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil	15.
DUNGENESS CRAB & AVOCADO S/P/VG	Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Citrus Drizzle	28.
LAMB CHOPS O/D	Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese	24.
CRISPY BRUSSELS SPROUTS V/D/VG	Parmesan / Calabrian Chili Aioli	17.
CALAMARI FRITTI G/S/P/D	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
Blackened Chicken Breast \$10 / Blackened Prawns \$20 / Blackened Salmon \$18

ORGANIC MIXED GREENS G/D/VG	Onions/Tomatoes / Gorgonzola/Candied Walnuts/Croutons/Chives / Champagne Vinaigrette	15.
ROASTED BEET SALAD V/D/VG	Baby Red & Golden Beets/ Arugula / Humboldt Fog/Marcona Almonds/ Champagne Vinaigrette	17.
SEAFOOD LOUIE S/D/P	Dungeness Crab / Wild Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side	36.
THE WEDGE D/VG	Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	14.
APPLE & PROSCIUTTO D/VG	Mixed Greens / Gorgonzola / Candied Pistachios / Shallots / Chives / Walnut Vinaigrette	16.
CAESAR SALAD G/S/D/VG	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 G/VG/V/D	San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala	23.
PEPPERONI & CRIMINI MUSHROOM PIZZA D/G/O	San Marzano Tomato Sauce / Mozzarella Fresca/Molinari Pepperoni	26.
SAUSAGE PIZZA G/D/O	Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	25.
PIZZA PRIMAVERA D/G/VG	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 G/D/O	Choose From: Mozzarella Cream Sauce (V)/ Signature Marinara (V)/ House Made Bolognese (O)	28.
LINGUINI FRUTTI DI MARE G/S/P	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 VG/D/O	Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	31.
SEAFOOD FETTUCINE S/G/D	Maine Lobster/Dungeness Crab/Hokkaido Scallops/Gulf Prawns/Champagne Cream Sauce	48.
ROASTED MANILA CLAMS W/ LINGUINI G/D/S	Garlic / Chopped Clams / Lemon & White Wine Sauce	30.
GLUTEN FREE FETTUCINE	UPON REQUEST	2.

MESQUITE GRILLED STEAKS, SEAFOOD, RACKS & CHOPS

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

ANY Steaks / Racks / Chops cooked **MEDIUM WELL** or **WELL DONE** are **NOT Guaranteed!**, **ORDER at your own RISK!**

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

PARADISO CLASSICS

SLOW BRAISED SHORT RIBS O	Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots	39.
EGGPLANT PARMESAN V/D/G/VG	Panko Parmesan Crumbs / Signature Marinara/Mozzarella / Chimichurri Roasted Vegetables	28.
LAMB SHANK O/D	Slow Braised For 4 Hours / Parmesan Risotto / Chimichurri Roasted Vegetables	39.
*12 Oz MAINE LOBSTER TAIL S/D	Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter	M.P.
CIOPPINO S/D/G	Wild Gulf Prawns/Dungeness Crab Meat/Hokkaido Scallops/Clams/Mussels / Calamari/White Wine Tomato Broth	40.
LOCAL CAUGHT PETRALE SOLE D/P	Caper Brown Butter Sauce/ Olive Oil Mashed Potatoes/ Florentine Sautéed Baby Spinach	31.
SURF N' TURF O	Choice of Steak or Rack / 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus (+18% gratuity)	M.P.
CHICKEN PARADISO D/O	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 O/D	Sour Cream & Chive Baked Potato / Chimichurri Vegetables/ Au Jus/Horseradish	PETITE 8 oz.	45.	12 oz.	54.
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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

G = Has Gluten / S = Shellfish / V = Vegetarian / P = Pescatarian / D = Dairy / O = Omnivore-everything / VG = can be Vegan

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