

## SALADS

choice of half or full order

**GRILLED CHICKEN SALAD** bitter greens, grilled onions, crispy potato, kalamata olives, chevre, roasted peppers and red wine-mustard vinaigrette **8/13**.

**WAVE CHOPPED SALAD** mixed greens, romaine, piquillo peppers, tomatoes, cucumber, smoked turkey, chick peas, manchego, and sherry vinaigrette **8/13**.

**THAI STEAK SALAD** basil, mint, tomatoes, cucumber, red onion, carrot, romaine and lime vinaigrette **9/15**.

**CRISPY CALAMARI SALAD** chopped romaine, radish, cucumbers, scallions, tomatoes and harissa dressing **9/15**.

## SANDWICHES

**GRILLED CHICKEN TIKKA** smoked paprika naan, eggplant relish and herb-radish salad **12**.

**LAMB KEFTA SLIDERS** three mini lamb burgers, cucumber, yogurt-mint sauce on sesame brioche rolls **15**.

**HALF-POUND ANGUS BURGER** choice of two trimmings **15**.

**LOBSTER CLUB** crispy pancetta, shaved fennel, curry aioli on warm brioche **19**.

**BLACK FOREST HAM AND CHEESE** rosemary-dijon mustard and swiss cheese on pretzel bread **14**.

**GRILLED THREE CHEESE SANDWICH** oven roasted tomatoes, smoked bacon and arugula on rosemary-currant bread **13**.

**SMOKED TURKEY** marinated piquillo peppers, basil, fontina cheese, and lemon aioli on sourdough bread **12**.

## THE STREETS @ WAVE

 wednesdays at 5:30 \$10

executive chef kristine subido artfully presents her version of street food featuring a new country each month perfectly paired with a signature cocktail.

## SMALL PLATES

**HEIRLOOM APPLE AND FRESH MOZZARELLA** candied marcona almonds **9**.

**ROASTED PRAWNS** fresh oregano, greek feta, chili and grilled bread **12**.

**HUMMUS AND MOROCCAN EGGPLANT** crisp vegetables and warm pita **7**.

**BEEF TENDERLOIN** roasted red pepper romesco and waffle-cut fries **13**.

**CRISPY CALAMARI** pickled cherry peppers, shaved parmesan, balsamic crèma and grilled lemon **12**.

**ROASTED MUSHROOM CROQUETTES** parmesan and truffle-lemon aioli **8**.

## ENTREES

**GRILLED FREE RANGE CHICKEN** roasted fingerling potato, caper berries, arugula and roasted garlic puree **19**.

**FISH OF THE DAY** blistered tomatoes, artichoke confit, chick pea puree and grilled croutons **MP**.

**RICOTTA GNOCCHI** english peas, seasonal mushrooms, preserved lemon, tarragon and white wine cream **16**.

**GRILLED SKIRT STEAK** tarragon butter, roasted mushrooms, and truffle fries **20**.

**EXECUTIVE CHEF** kristine subido

**GENERAL MANAGER** donna luke