

CACTUS CLUB CAFE

\$58 Prix Fixe Menu

THREE COURSES

Select a starter, main and dessert

STARTERS

KALE SALAD

crispy chickpeas, pickled red cabbage, fennel chili crumb, grana padano, lemon garlic dressing

PRAWN CRUNCH ROLL

crispy prawn, mango, avocado, cucumber, sesame soy paper, sriracha mayo, soy glaze

HOT CHICKEN + PICKLES Ⓞ

crispy fried chicken, nashville spice, honey, creamy parmesan dip

MAINS

PEPPERCORN STEAK Ⓞ

8oz CAB® sirloin, brandy peppercorn sauce, buttered mashed potatoes, seasonal vegetables

GRILLED DIJON SALMON

ocean wise™ steelhead, buttered mashed potatoes, seasonal vegetables, soy-dijon butter sauce, cilantro

TRUFFLE PARMESAN CHICKEN

parmesan crusted chicken breast, roasted and grilled mushrooms, potato gnocchi, truffle mushroom cream sauce, arugula

CRISPY TOFU BOWL Ⓥ Ⓞ

100% plant-based. soy chili tofu, jasmine rice, mango, cucumber, avocado, edamame, ginger, radish

DESSERTS

CHOCOLATE PEANUT BUTTER CRUNCH BAR Ⓥ

tahitian vanilla ice cream, caramel sauce, crunchy chocolate pearls

KEY LIME PIE Ⓥ

freshly squeezed key limes, graham cracker crust, hand-whipped cream

Ⓥ vegetarian Ⓥf vegan-friendly Ⓞ gluten smart