

# The Tropicale

## Restaurant Week June 1-17, 2018



### *Cocktails & Wines*

#### **Mango Mule**

*Muddled Mango, Lime & Ginger with Mango Vodka & Ginger Beer 15*

#### **Varner Chardonnay**

*"Stone fruits, lemon, flowers and buttered oak" 2015 Santa Barbara 19/67*

#### **Paul Hobbs Crossbarn Pinot Noir**

*"Cherries, black tea, spice and cedar" 2014 Sonoma 23/79*

### *Starters*

*choice of one*

#### **Spicy Szechwan Barbecued Ribs**

*Chili Soy Glaze - Sweet Vinegar Cucumber Salad*

#### **Crispy Calamari & Chopped Italian Salad**

*Nonna's Parmesan Vinaigrette*

#### **Grilled Corn & Poblano Tostada with Queso Fresco**

*Refried Beans - Smoked Pipián Salsa - Pickled Onion Escabeche*

### *Main Course*

*choice of one*

#### **Crispy Avocado & Goat Cheese Flatbread**

*Cherry Tomatoes, Radish Sprouts, Red Onion & Micro Herbs*

#### **Ricotta Cheese Ravioli and Italian Meatballs**

*Marcella's Buttered Tomato Sauce - Micro Basil*

#### **Tropicale's Veggie Burger with Onion Rings**

*Lentils, Quinoa, Mushrooms & Cashews - American Cheese  
Sesame Brioche Bun - Lettuce, Tomato & Onion - Secret Sauce*

#### **Brazilian Moqueca Fish Stew with Tiger Shrimp & Islandic Cod**

*Coconut Milk, Tomato, Sweet Peppers & Cilantro - New Potatoes - Piri Piri Hot Sauce*

#### **Hula Hula Grilled Pork Tenderloin**

*Soy, Ginger & Lime Marinade - Coconut Rice  
Hawaiian Vegetable Slaw - Pineapple Sriracha Vinaigrette*

### *Dessert*

*choice of one*

#### **Peach Slab Pie**

*Spiced Crumble Topping - Vanilla Gelato*

#### **Strawberry Cream Cake**

*White Layer Cream Cake - Strawberry Sauce*

#### **Salted Caramel Banana Gelato**

*Chocolate Wafer Cup - Chocolate Dipped Frozen Banana*