

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