



# XIX MENU

May 12<sup>th</sup> – May 16<sup>th</sup>

## APPETIZERS

### Wagyu Beef Gyoza 19

*Scallions, chili oil, ponzu butter*

### Shake Shake Brussel Sprouts 14

*Shake shake seasoning, truffle aioli*

### Arubi-Style Salmon Sushi 25

*Pressed & torched sushi, salmon, spicy tuna, jalapeño, chili aioli, sesame seeds*

### Ahi Tuna Twists 23

*Spicy Thai noodles, cilantro, Asian slaw, cilantro aioli*

### Sambuca Tiger Prawns 25

*Crispy noodles, garlic, shallots, cilantro, cherry tomatoes*

### Szechuan Baby Back Ribs 19

*Pickled cucumbers, Thai chilies*

### Fried Chicken Katsu 20

*Chicken thigh, chipotle aioli, crispy jalapeño*

### White Dungeness Crab Cakes 21

*Spring pea purée, tomato-basil salsa, basil aioli*

### Pepperoncini Calamari 22

*Crispy calamari, banana peppers, pepperoncini, spicy marinara sauce*

### Mushroom Bruschetta 21

*Sourdough toast, Brie cheese, green peas, ricotta, fennel*

## FROM THE GARDEN

### California San Mateo Salad 18

*Organic greens, feta cheese, toasted cashews, fresh berries, honey mustard vinaigrette*

### Add Chicken or Ahi Tuna 10

### Caprese Salad 20

*Bocconcini, cherry tomatoes, smoked tomato vinaigrette*

## BISTRO

### Pad Thai Noodle Bowl 25

*Chicken, tiger prawns, tofu, bean sprouts, chives, rice noodles, egg, fresh herbs, peanuts*

### Mongolian Beef Bowl 22

*Jasmine rice, 63 degree egg, pickled red onion, Asian slaw, diced tomato, cucumbers, green onion*

### Gorgonzola Mussels 34

*Red onions, leeks, gorgonzola, fresh cream, garlic, espresso aioli, hand cut Kennebec fries*

### XIX Baconator 25

*Irving Farm crispy bacon, cheddar cheese, lettuce, tomato, basil aioli, brioche. Served with hand-cut Kennebec fries.*

### Szechuan Chicken Lettuce Wraps 20

*Spicy Szechuan lettuce, crushed peanuts, crisp noodle, organic carrots, red pepper, celery, red pepper aioli*

## ENTREES

### Atlantic Lobster Ravioli 43

*Roasted tomato cream sauce, red chili flakes, garlic, red onions, spicy Sambuca prawns*

### Hoisin-Glazed Beef Short Ribs 40

*Seasonal vegetables, jumbo onion rings, Béarnaise sauce*

### Australian Lamb Chops 52

*Grilled marinated peppers, sweet potatoes, turmeric cream, chimichurri*

### Crab-Crusted Pacific Salmon 44

*Grilled asparagus, coconut Jasmine rice, Malaysian red curry cream*

### Steak & Frites 44

*Cajun-rubbed flat iron steak, mushroom fricassee, red wine veal reduction, hand-cut Kennebec fries. (Served medium-rare only)*

### Truffle Chicken Spaghetti 40

*Sun-dried cranberries, leeks, roasted garlic, wild mushrooms, 63-degree egg, fresh cream, white truffle oil*

### Wagyu Beef Ricotta Gnocchi 38

*House made ricotta gnocchi, roasted tomato Pomodoro, Pecorino cheese*