



LADERA
GRILL

Silicon Valley Restaurant Week – October 15-22

Price \$35

FIRST COURSE

Ladera House Salad

Mixed greens with Anjou pears, fresh tomato, feta cheese, candied walnuts and a roasted shallot vinaigrette

New England Clam Chowder

Made in-house daily

Calamari

Flash fried with housemade spicy marinara sauce

Jalapeno & Chicken Potato Skins

Crisp Russet potatoes, jalapenos, chicken, pepper jack cheese, Chipotle aioli

SECOND COURSE

Chicken & Prawn Picatta

Tender chicken breast and jumbo gulf prawns sautéed with capers, artichoke hearts, roasted garlic with a lemon, white wine sauce accompanied by rice and sautéed seasonal vegetables

Atlantic Salmon

Spice rubbed and pan grilled with rock shrimp creole sauce

Fettucine Alle Vegetarian

Sautéed mushrooms, roasted peppers, tomatoes, artichoke hearts, capers, spinach, onions, shaved Asiago cheese, extra virgin olive oil, and organic basil

Prime New York Strip Steak

8 ounce cut with gorgonzola potatoes and mushroom demi-glace

THIRD COURSE

Crème Brulee

New York Cheesecake

Beverage, tax and gratuity not included