

STARTERS

SOUP DEL DÍA
THAI CHICKEN DUMPLINGS
COCONUT MANGO SHRIMP
CHICKEN HAVANAS

a daily helping of goodness cup or bowl \$daily
with sambal oil and ginger oil \$7.50
our specialty, with an orange-dusted pico de gallo \$8.95
chile-powdered chicken, grated muenster cheese & cilantro in
corn tortillas \$7.95

QUESADILLA DEL DÍA
STEAMED MUSSELS
TUNA CARPACCIO

every day we come up with something magical to put in two tortillas \$7.95
habañero butter chive broth, candied citrus zest & zaatar herb phyllo crisp \$8.95
yellowfin tuna with wasabi mayonnaise, green onions, chile, toasted sesame seeds
& pickled ginger with crostini \$10.95

GUAJILLO BRAISED BABY BACK RIBS

with mini corn fritter \$8.95

SPRING ROLLS

with a vietnamese dipping sauce \$7.50

CRISPY THAI STYLE CALAMARI

marinated squid in lime, thai basil, chile & ginger with a tomato lime vinaigrette \$8.00

RAVIOLI DEL DÍA

every day we come up with something magical to put in two sheets of pasta \$7.75

BRUSCHETTA

grilled sourdough with seasonal toppings \$8.50

CHEESE PLANK

fresh assortment of cheeses with olives, crostini and sun-dried tomatoes \$daily

SALADS

GREEK SALAD & TRIO OF FETA

tomatoes, english cucumbers, flat leaf parsley, mint, kalamata olives, oregano leaf,
cracked pepper, extra virgin olive oil, rioja vinegar and fresh lemon juice drizzle \$6.95

CHARGRILLED THAI BEEF SALAD

over mint, basil, cilantro, kaffir lime and mixed greens with lime, soy,
palm sugar vinaigrette \$8.95

GRILLED CILANTRO LIME CHICKEN SALAD

over greens, with avocado, tomatoes, gorgonzola, dried cranberries, oranges
and toasted sesame seeds \$8.95

PUMPKIN SEED ENCRUSTED AHI TUNA

sushi-grade tuna on a bed of oranges, dried cranberries & molasses-glazed pecans
over greens, with a lemon vinaigrette \$11.95

WARMED VEGETABLE SALAD

grilled asparagus, green beans, sweet peppers, winter squash, corn, sesame seeds,
drizzled with sambal oil and french feta \$8.95

JERKED CHICKEN SALAD

with ripped lettuces, mango, sweet onion, jalapeno buttermilk dressing \$8.95

SCREAMING MIMI SALAD

iceberg wedge with blue cheese dressing, scallions & tomatoes \$6.75

CHOPPED CAESAR SALAD

piled high with garlic butter chile croutons and slivered parmesan reggiano \$6.95

SLIM'S GREENS

california greens with sun-dried cranberries \$6.00

ENTREES

PAN SEARED FILET MIGNON

with spiced salt, grilled tomatoes and onions, orange basil oil and sambal juice,
served with twice-baked smoked pasilla potato \$26.95

GRILLED SALMON

coconut milk pistachio cream, cabbage peanut & mango relish, wok'd spinach \$18.95

JAMAICA DE ASIA SPICED JERK HACKED DUCK

with five spice, honey, chinese wine and wet jerk marinade, topped with blueberry
mint chutney, tobacco onion rings and sweet plantains \$24.95

SATE SHRIMP A LA PLANCHA

basmati rice, lemongrass shrimp butter broth, slivered pineapple, and cilantro pesto
goat cheese crispy dumpling \$19.95

CARIBBEAN VODOO STEW

mussels, shrimp, whitefish & crab legs served with rice and sprinkled
with orange dust \$17.95

LEMONGRASS BRICKED CHICKEN

caramelized with ginger garlic glaze, tropical salsa and wok'd greens, sesame seeds,
lemon and spiced salt \$16.95

GRILLED LAMB CHOPS

cardamom, nutmeg, and sesame dust over sun-dried blueberry, jalapeno & mint chutney
with roasted herb tossed yukon potatoes and extra virgin olive oil \$19.95

HUACHINANGO (PRONOUNCED "WATCH-EE-NAN-GO")

whole crispy fish served with roasted bananas and escabeche of habañeros,
white onions, scallions and tomatoes in cane vinegar \$daily

ADOBO RUBBED DOUBLE PORK LOIN CHOP

slow roasted and served over a oaxacan king negro mole sauce with sweet plantains
and fried julienned tortillas \$18.95

COCONUT MANGO SHRIMP

our specialty, with an orange-dusted pico de gallo and Slim's rice \$19.95

FISH DEL DÍA

only the freshest, prepared only like we can \$daily

JERK DEL DÍA

made lovingly to make Kelly proud \$daily

PASTA DEL DÍA

\$daily

VEGETARIAN DINNER

depends on what is fresh, ask for details \$14.95