CHIVE CHIVE

THE PERFECT SIZE FOR A LIGHT AFTERNOON

Available Monday through Friday 11am to 3pm, Saturday 12pm to 3pm

Grilled Shrimp Caesar Salad Plump grilled shrimp over crisp romaine lettuce. Served with our house Caesar dressing. Suggested Wine Pairing: Essay Chenin Blanc	12	
Organic Salmon Salad Grilled salmon on a bed of organic spring mix drizzled with ponzu and miso ginger dressing. Suggested Wine Pairing: William Hill Chardon nay	12	
Pan Seared Snapper Risotto Creamy, cheesy risotto topped with a snapper filet a mixed with an assortment of fresh vegetables. Suggested Wine Pairing: Höpler Grüner Veltliner	12 and	
Crab and Asparagus Salad Dungeness crabmeat, fresh fruit on a bed of spring Suggested Wine Pairing: Butterfly Kiss Pinot Grigio	14 g mix.	
Shrimp and Avocado Salad Organic avocado, cherry tomato, lightly glazed teriya served with organic spring mix with house dressing Suggested Wine Pairing: White Haven Sauvignon Bl	р.	
Crab Cake Benedict Crab cake paired with a fried green tomato and poa topped with hollandaise and lemon caper sauce. Suggested Wine Pairing: Ferrari-Carano Fumé Blanc		
Ahi Tuna Salad* Seared sushi grade tuna on top of organic spring and fresh fruits topped with miso ginger dressing. Suggested Wine Pairing: Truvèe Chardonnay	14 mix, tomato,	
Crispy Chicken Chicken fried with sweet chili jam and mixed with vegetables. Served with a side of white rice. Suggested Wine Pairing: Delas Côtes-du-Rhône	12	
Petit Filet* 5 oz filet mignon served with seasonal vegetables a Suggested Wine Pairing: Mario Perelli Cabernet Sau		
Not all ingredients are listed. Please inform your server of any alle A service charge of 20% will be added to all parties of 6 or more. cake fee will be applied to any outside dessert. * Consuming raw or under cooked seafood, poultry or meat can increase your	A \$25	