THE SARDINE FACTORY’S “To Go” THREE-COURSE MENU

ORDER MAY BE PLACED BETWEEN 10AM TO 9PM FOR PICK UP BETWEEN 4:30 P.M. TO 9:30 P.M. NIGHTLY.
ORDERS MAY BE PLACED A DAY IN ADVANCE, AS WELL.

MAY WE SUGGEST A GLASS OF WINE OR SPARKLING WINE TO START FOR ONLY 9.5

Choice of Starter
Baked Cannelloni 2 ea.
Spinach & Ricotta-filled Rolled Pasta, Tomato-Basil Cream Sauce, Parmesan Cheese

“The World Famous” Abalone Bisque
Bacon, Chives, Cream, Madeira Wine

House Salad of Tanimura & Antle Artisan Lettuce
House, Blue Cheese or Candied Garlic Dressing

Entrées
*Pan Seared King Salmon
Braised Broccolini, Artichokes & Carrots, Hollandaise Sauce

Pacific Coast Sand Dabs
Sautéed Swiss Chard, Fingerling Potatoes, Maître D’ Butter

Scampi Rigatoni
Sautéed Prawns, Garden Pesto Alfredo Sauce, Mushrooms, Parmesan & Romano Cheese

*Slow Braised Prime Short Rib of Beef, Au Jus
Garlic Mashed Potatoes, Sautéed Carrots

Spinach-filled Potato Gnocchi
Wild Mushrooms, Zucchini, Cherry Tomatoes, Aged Parmesan, Chardonnay Cream Sauce

Medallions of Filet Mignon, Périgourdine
Mashed Potatoes, Sautéed Broccolini & Mushrooms

Choice of Dessert

Gluten Sensitive Dessert Available Upon Request

Tiramisu
Our Unique Combination of Ladyfingers, Mascarpone Cheese, Rum, Drambuie & Kahlúa; with Chocolate Shavings on Raspberry Sauce

Cannoli Sicilian
Cinnamon & Chocolate Chips in Sweet Ricotta Cream Cheese-filled House Made Pastry Shell

Chef’s Sachertorte
Dark Chocolate Sponge Cake, Bittersweet Chocolate Mousse & Raspberry; Topped with Rich Ganache & Vanilla Crème Anglaise

39
Per Person

Gluten Sensitive Marked Above With *

8-7-20