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SALTY FLAME



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Menu Base on 10 Guests

APPETIZERS

CAESAR SALAD 160

Chopped Romaine Hearts, House Croutons, Parmesan Crisp & Classic Caesar Dressing.

Add Chicken \$60 Add Shrimp \$70 Add Steak \$80

SUNSHINE WEDGE SALAD 180

Thick Cut Iceberg Lettuce, Roasted Corn, Baby Heirloom Tomatoes, Bacon, Cotija Cheese, Cilantro, Radish, Pickled, Red Onions & Jalapeño Crema.

Add Chicken \$60 Add Shrimp \$70 Add Steak \$80

BURRATA WATERMELON 200

Watermelon, Pickled Red Onion, Tomatoes, Cucumbers, Fresh Basil, Olive Oil & Balsamic.

CHICKEN FINGERS 40

Crispy Chicken Tenders, French Fries & Honey Mustard.



MAIN COURSE

RIGATONI BOLOGNESE 160

Rigatoni tossed in a Rich Beef Bolognese Sauce, Topped with Pecorino Romano.

RIGATONI ALLA VODKA 140

Rigatoni Pasta, Vodka Pink Sauce, Burrata Cheese, Heirloom Cherry Tomatoes & Fresh Mozzarella.

MOLTEN CHICKEN PARMIGIANA 280

Crispy Breaded Chicken Breast Drenched in Marinara Sauce & Molten Mozzarella right at Your Table. Served with Linguini Marinara.

PAN SEARED SALMON 300

Pan Seared Salmon, Served with Sauteed Broccolini, White Beans & Chorizo with Citrus White Wine Sauce.

STEAK FRITES 450

Char Grilled Skirt Steak, French Fries & Chimichurri Sauce.

DESSERT

CHOCOLATE FONDANT 140