

MANGOS

APPETIZERS

Shiso Ahi Poke \$13

San Lucas Calamari \$12

Boiled Shrimp Cocktail with Tomatillo-Horseradish Sauce \$9

Mango Chicken Quesadilla \$11

Spinach Artichoke Dip \$11

SALADS

Baby Lettuce \$8

Blend of Organic Baby Lettuce, Roma Tomato, Cucumber

Hearts of Romaine \$9

Caesar Dressing, Grana Cheese, House Made Garlic and Herb Crouton

Chilled Dungeness Crab Claws with Tangerine Hearts of Palm Salad \$16

Moorish Spiced Seared Ahi \$17

Obadiah's Fun Salad, Spicy Ahi, Edamame Wasabi Puree, Won Ton Crisp

ENTRÉES

Banana Leaf Red Snapper with Baby Bok Choy \$25

Served with Lemon and Dill, Sweet Chili, Yukon Gold Potato, Cipollini Onion

Grilled New York Steak \$30

Garlic Smashed Yukon Gold Potatoes with Truffle Oil, Asparagus

Honey Garlic-Miso Glazed Swordfish \$26

Artichoke Salad and Lemon Vinaigrette

Piquant Chicken and Prawn Pasta \$20

Spicy Anaheim Peppers, Tomato, and Green Onion

Manila Clams with Angel Hair Pasta \$21

Manila Clams, Scallops, and Shrimp in Garlic Tomato Broth

Olive Oil Poached Chilean Sea Bass \$28

Tangerine Glaze, Crisp Green Bean, Fingerling Potato

Grilled Pacific Salmon \$26

Garlic, Asparagus, Grape Tomato

'Spaghetti' and Tomato Sauce - A Living Foods Dish \$17

A Bright Flavorful Tomato Sauce over 'Spaghetti' of Zucchini and Squash. A Wonderful Example of Living Food

Tequila Orange Sonoma Chicken Breast \$23

Cazadores Tequila Orange Sauce, Creamy Polenta, Sautéed Asparagus, Baby Carrot

Tamarind Tofu Pad Thai \$19

Thai Vegetable Noodles, Crisp Tamarind Shrimp, Fresh Vegetables

***Please See Your Server for Tonight's Dessert Selection**

