

3 COURSE DINNER 16.95

CHOOSE ONE FROM EACH CATEGORY · SPLIT PLATE 5.00EXTRA

2

3 LOBSTER & CREAM CHEESE WONTONS

HUMMUS

hummus, charmoula, lowfat greek yogurt, baked pita fresh vegetables

GROUND BEEF HUMMUS

seasoned ground beef lowfat greek yogurt, baked pita

LOBSTER BISQUE

puffed pastry

LOBSTER RAVIOLI

lobster bisque served over three ravioli

CALAMARI

tossed with spicy onions, tomato sauce, thai chile as dipping sauces

MEDITERRANEAN NACHOS

pita crisps, tomato coulis, feta, artichokes, hummus lowfat greek yogurt

BIJAN'S MUDBUTTER

combination of rosemary, garlic, butter, worcestershire and more with french baguette

CEVICHE SALAD

seabass, shrimp, calamari with cucumber, tomatoes, cilantro lime olive oil

TOUCH SALAD

baby greens, gorgonzola, walnuts, cucumber, balsamic onions, eggs bacon, Touch vinaigrette

MEDITERRANEAN WEDGE

iceberg, topped with crumbled blue cheese, ranch, bacon, onion, olive tapenade

CHOPPED SALAD

iceberg, cucumber, balsamic red onions, parmesan, asiago, feta extra virgin olive oil & lime as dressing

STRAWBERRY SALAD

baby spinach, candied walnuts, strawberries, honey balsamic vinaigrette

GRILLED CAESAR SALAD

romaine, crispy calamari, caesar dressing, olive tapenade

CAESAR SALAD

romaine, caesar dressing, crispy calamari, olive tapenade

3

CHEF'S CHEESECAKE

FLOURLESS CHOCOLATE CAKE

raspberry purée, Andy's frozen custard

BOWL OF FROZEN CUSTARD

with your favorite toppings

CREME BRÛLÉE

TOUCH BREAD PUDDING

warm vanilla rum sauce, Andy's frozen custard

CHICKEN BIJAN'S
skinless chicken breast stuffed with goat cheese, fresh basil, prusciutto linguini alfredo

SOLE CAPRESE
fresh sole pan seared 'n' baked with fresh mozzarella, roma tomatoes, fresh basil, linguini tomatoes, green onions and lemon caper sauce

GRILLED FILET KABOB
caramelized onions basmati rice, persian stew, lowfat Greek yogurt, charmoula, hummus

6OZ BACON-WRAPPED BISTRO MEDALLIONS
vegetables, horseradish maple dijon, garlic mashed potatoes

TOUCH MEATLOAF
tomato, sauce, eggplant, crispy spinach garlic mashed potatoes

2 FLOAT TRIP BURGERS
fresh bun with sea salt, float trip pickles, smoked bacon cheese, salt'n'vinegar fries

2 STEAK TACOS
marinated steak tacos, no mayo slaw, chimichurri, rice

FISH'N'CHIPS
salt'n'vinegar fries, malt vinegar

DR. PEPPER SHORT RIBS
slow cooked in dr. pepper'n'cabernet, jalapeno mascarpone polenta, topped with an over easy organic egg

FOR 23.95

8OZ CAJUN SALMON
grilled medium to medium rare poblano lime puree served with bean'n'corn relish, with fresh fruit salsa

PERSIAN LAMB SHANK
slow roasted for hours, garlic mashed potatoes, lamb stew

TUNA DIABLO
cajun tuna, rare, zesty diablo wine sauce finished with butter, scallion potato cake

14OZ RIBEYE
gorgonzola ne w potoes, steamed broccoli, marinated local portobello, rosemary au jus

8OZ FILET MIGNON
filet cooked at 1500° temperature gorgonzola mushroom marsala, sweet potato tater tots