

# CHEF GEOFF'S



Chef Geoff's Established 2000

## WINTER 2018 LUNCH

Executive Chef **Guillermo Villatoro**  
General Manager **David Lynch**

### WEEKEND BRUNCH

EGGS, MIMOSAS, BLOODIES  
EVERY SATURDAY & SUNDAY

### ONLINE ORDERING

ORDER FOR DELIVERY OR PICKUP AT  
[www.CHEFGEOFF.com](http://www.CHEFGEOFF.com)

### HALF PRICE WINE

EVERY WEDNESDAY!  
SO MANY BOTTLES!

### STAY IN THE LOOP

FOLLOW CHEF GEOFF  
ON TWITTER @chefgeoffs

### PRIVATE DINING & CATERING

ASK FOR INFO OR EMAIL US AT  
[PARTY@CHEFGEOFF.COM](mailto:PARTY@CHEFGEOFF.COM)

### GIFT CARDS

BUY HERE OR ONLINE AT  
[www.CHEFGEOFF.com](http://www.CHEFGEOFF.com)

### HAPPY HOUR

DAILY 3 UNTIL 7 IN THE BAR AREA  
ALL DAY MONDAY & TUESDAY

### STAR CARD

FREE TO JOIN  
EARN POINTS, ENJOY REWARDS

## SOUPS, SNACKS & APPS

**Pumpkin & Black Bean Soup** sour cream, scallion, combread crouton 9<sup>95</sup>

**Crispy Plantain Chips** guacamole, cotija cheese, pico de gallo 9<sup>95</sup>

**Pan-Fried Pork Dumplings** sweet soy sauce 12<sup>95</sup>

**Miso Glazed Edamame** chili, garlic, sesame seeds 9<sup>95</sup>

**Tuna Tartare** crispy avocado, wasabi aioli 15<sup>95</sup>

**Bacon Nachos** oaxaca cheese, jalapeño, sour cream, guacamole 10<sup>95</sup>

**Crispy Brussels Sprouts** lemon zest, parmesan 9<sup>95</sup>

**Honey-Sriracha Wings** cilantro, sesame seeds 10<sup>95</sup>

**Crispy Calamari** marinara, lemon aioli 14<sup>95</sup>

**Blistered Shishito Peppers** dill yogurt, aleppo pepper, lemon 9<sup>95</sup>

**Hummus and Pita** chickpea salad, housemade pita 10<sup>95</sup>

## SALADS

*starter size 11<sup>95</sup> entrée size, topped with ....*

*grilled chicken, fried portobello, crispy chicken, or buffalo chicken 17<sup>95</sup>*

*crispy calamari, grilled ny strip steak, salmon, or shrimp 19<sup>95</sup>*

**Caesar** romaine, parmesan, garlic croutons, caesar dressing

**Spinach** apple, cheddar, candied walnuts, poppy seed cider vinaigrette

**Super Kale** granola, butternut squash, red onion, pomegranate vinaigrette

**Mixed Lettuces** carrot, cucumber, radish, balsamic vinaigrette

**Cadillac Caesar** com & black bean relish, croutons, avocado, spicy dressing

**Greek** feta, olives, onion, cucumber, pepperoncini, tomatoes, pita croutons

## PRIVATE PARTIES & HAPPY HOURS

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## CHEF'S LUNCH FEATURES

**Spicy Crispy Shrimp Bowl**

asian slaw, butternut squash, tomato, cucumber, avocado, sriracha aioli 19<sup>95</sup>

**Crispy Portobello Mushroom Sandwich**

pretzel bun, beer cheese, caramelized red onion, roasted garlic aioli 15<sup>95</sup>

**Grilled NY Strip Sandwich**

baguette, provolone, caramelized onions, lettuce, tomato, garlic aioli 19<sup>95</sup>

**Mandarin Chicken Sesame Salad**

cabbage, pecans, almonds, hoisin dressing 17<sup>95</sup>

**Grilled Salmon Club**

brioche bun, bacon, avocado, tomato, watercress, horseradish sauce 17<sup>95</sup>

**Jalapeño Lime Steak Tacos**

flour tortillas, avocado, cotija cheese, tomatillo salsa, mixed green salad 19<sup>95</sup>

**Chicken & Brie Sandwich**

multigrain bun, brie, green apple, spinach, pecan aioli 15<sup>95</sup>

**Rigatoni Bolognese**

fresh pasta shaved parmesan, herb ricotta 17<sup>95</sup>

**Pecan Crusted Salmon**

brussels, country ham & sweet potato hash, honey mustard sauce 21<sup>95</sup>

**Wild Mushroom Ravioli**

roasted garlic, grape tomatoes, arugula, truffle pecorino 19<sup>95</sup>

**Roasted Turkey Club**

bacon, avocado, lettuce, tomato, mayo, honey wheat 14<sup>95</sup>

## SIMPLE & HEALTHY with ginger sesame broccoli

**Pan Seared Cod** 21<sup>95</sup>

**Atlantic Salmon** 21<sup>95</sup>

**NY Strip Steak\*** 28<sup>95</sup>

**Chicken Paillard** 17<sup>95</sup>

**Rainbow Trout** 21<sup>95</sup>

**Jumbo Lump Crabcake** 21<sup>95</sup>

## SIDES

**Wild Mushrooms** 7<sup>95</sup>

**Sweet & Sour Cauliflower** 6<sup>95</sup>

**Sauteéd Green Beans** 7<sup>95</sup>

**Ginger Sesame Broccoli** 6<sup>95</sup>

**White Truffle Popcom** 6<sup>95</sup>

**Garlic Spinach** 7<sup>95</sup>

## PIZZA PIES

**Spinach & Kale** fontina, mozzarella, tomato sauce, confit garlic 13<sup>95</sup>

**Meatball** mozzarella, tomato sauce, red pepper, onion, pepperoncini 14<sup>95</sup>

**Thick Cut Pepperoni** mozzarella, grape tomatoes, arugula, parmesan 13<sup>95</sup>

**Sausage & Broccoli** mozzarella, tomato sauce, onion, chili flakes 13<sup>95</sup>

**Wild Mushroom** taleggio, fontina, truffle pecorino, thyme 14<sup>95</sup>

**Steak** gorgonzola, balsamic onions, red wine reduction, mache, chives 14<sup>95</sup>

**Straight Up** mozzarella, tomato sauce, basil, evoo 12<sup>95</sup>

## BURGERS & SANDWICHES

*CG burger made with Creekstone Farms Angus*

*served with your choice of: fries, sweet potato fries, or balsamic greens*

*substitute a gluten free bun for \$3*

**CG Burger** cheddar, bacon, lettuce, tomato, onion, chipotle aioli 16<sup>95</sup>

**Salmon Burger** arugula, tomato, bacon, arugula aioli 16<sup>95</sup>

**Black Bean Burger** pepper jack, fried jalapeño, guacamole 15<sup>95</sup>

**Jumbo Lump Crabcake** lettuce, tomato, pickled jalapeño tartar 21<sup>95</sup>

**Turkey Burger** cheddar, turkey bacon, avocado, tomato, dijonaise 16<sup>95</sup>

**Lamb Burger** feta, arugula, tomato, black olives, oregano aioli, herb pita 16<sup>95</sup>

## SKINNY SODAS 3<sup>95</sup>

**Toasted Coconut Pineapple**

**Passion Fruit Tea**

**Ginger Lime**

## HOME & OFFICE CATERING

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