

# TULA'S

by Executive Chef Daniel Csotai

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**Red Pepper Roasted Garlic Hummus and Baba Ganoush - 7**

*Pinenut Garnish, served with Pita Chips*

**Caprese Heirloom - 9**

*Fresh Mozzarella with Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar*

**Sautéed Calamari - 9**

*Chef Daniel's light, healthy version of a classic - with Parsley, Garlic, White Wine and Fresh Herbs*

**Mediterranean Chicken Satay - 8**

*Grilled Chicken Skewers with Yogurt Dill Sauce*

**Hot Lime Grilled Shrimp - 9**

*Chef Daniel's Signature recipe for Grilled Shrimp with Watermelon Tomato Coulis*

**Spicy Chicken Wings - 9**

*Herb, Lime, Garlic marinated with Yogurt Dill Sauce*

**Wild Mushroom Risotto - 8**

*A classic Wild Mushroom and Parmesan Risotto with Porcini, Portobello, Crimini and Button Mushrooms*

**Combination Platter - 15**

*Choice of any three*

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**Tula's Very Own Roasted Tomato Soup - 7**

*Served with Grilled Cheese Croutons*

**Soup du Jour - 6**

*Chef Daniel's Daily Selection*

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**A Simple Start - 6**

*Mixed Green Salad with Tomato, Bermuda Onion, Cucumber, Lemon Basil Cilantro Vinaigrette*

**Traditional Caesar - 9**

*Hearts of Romaine, Garlic Croutons, tossed in our Creamy Dressing, topped with Shaved Parmesan*

**With Chilled Grilled Chicken - 12**

**With Chilled Grilled Shrimp - 14**

**Southwestern Steak Salad - 15**

*Flank Steak over Hearts of Romaine, Tomato, Black Beans, Roasted Corn, Bermuda Onion, Tortilla Strips and Lemon Basil Cilantro Vinaigrette*

**Guajillo Chili Marinated Shrimp and Arugula Salad - 14**

*Wild Baby Arugula Salad with Cherry Tomatoes, Dates, Toasted Pine Nuts, Mandarin Segments, California Strawberries, Bermuda Onion, Lemon Basil Cilantro Vinaigrette*

**Beverly's Reef Salad - 13      Half Portion - 8**

*A Healthy Mediterranean version of the Classic Tuna Salad with Kalamata Olives, Tomato, Bermuda Onions*

**Chop Chop - 11      Half Portion - 7**

*Mixed Greens, Bleu Cheese crumbles, Bacon, Red Onion, Tomato, Turkey Breast, Hearts of Palm in a Basil Dijon Vinaigrette and Topped with Scallions*

**Atlantic Salmon and Crab Cake BLT - 13**

*Tangy Caper Aioli, Heirloom Tomatoes, Applewood Smoked Bacon, Micro Greens on a Toasted Garlic Focaccia Canapé*

**Turkey Pinwheel Wrap - 10**

*Roasted Turkey Breast, Arugula, Bermuda Onions, Feta Cheese, Tomato, Sprouts, Maple-Mustard Aioli, Sun Dried Tomato Tortilla*

**Hollywood Chicken Sandwich - 11**

*Grilled Marinated Chicken Breast, Fire Roasted Tomato, Buffalo Mozzarella, Arugula, Chipotle Aioli*

**Beverly's Burger - 12**

*One Third Pound Beef Patty served with your choice of Cheese, California Avocado, Applewood Smoked Bacon*

**Slider Sensations - 11**

*Three of Chef Daniel's special Sliders. Choice of: Beef, Chicken or Chorizo*

**Chipotle Marinated Breast of Chicken - 12**

*Grilled Breast of Chicken topped with a Healthy Eggplant and Tomato Relish, served on a Bed of Jasmine Rice*

**Braised Beef Linguini - 15**

*Whole Grain Linguini, Tender Beef, Spinach, Crimini Mushrooms, Pearl Onions and Fire Roasted Tomatoes*

**Black Truffle and Ricotta Sacetti - 13**

*Pasta Purses filled with Ricotta Cheese and Black Truffles, served in a creamy Sherry Wine and California Bell Pepper Sauce*

**Beef Brochette - 14**

*Perfectly Marinated Beef Skewers, Jasmine Rice, Hummus, Eggplant Relish*

**New York Steak - 25**

*Served with Roasted Asparagus or Bistro Fries*

**Lemon Herb Grilled Atlantic Salmon - 17**

*Herb Crusted Salmon on a Bed of steamed Spinach, with a Tomato, Kalamata Olive, Caper, Parsley medley*

**Pan Seared Basa Sole - 16**

*Pan seared with Lemon, Garlic, Parsley and Roasted Lime on a Bed of Artichoke, Tomato, Mushroom, Spinach, Garlic, Baby Carrots and Roasted Corn Medley*

**Side Dishes - 6**

Garlic Mashed Potatoes  
Mac & Cheese  
Sautéed Spinach and Mushrooms  
Grilled Asparagus  
Garlic Garden Vegetables  
Seasoned French Fries Trio

**Desserts - 7**

Cheesecake  
Chocolate Mousse  
Tiramisu  
Sorbet Trio  
Tarte Tatin  
Creme Brulee  
Dessert Trio

“Eat, Laugh, Play”  
- Tula

Beverly Garland's Granddaughter