

# Temper

## GRILLE

### Tapas Temptations

- 9 ST. JOSEPH RAVIOLI**  
Three handmade ravioli, stuffed with lobster meat & topped with a red and white sauce
- 10 BAKED BRIE**  
Six ounces of Brie wrapped in puff pastry, baked to a golden brown, served with fresh berry compote and grilled pita bread
- 5 EDAMAME**  
Whole soybeans steamed and served hot with sea salt and a splash of lime
- 9 SPINACH DIP**  
Spinach, artichoke hearts, a mixture of Asiago, Monterey Jack, and Parmesan cheeses, served with pita bread
- 16 Temper SHRIMP BITES**  
1/2 pound of Shrimp blackened, topped with Remoulade sauce, served with pita bread
- 11 Temper STEAK BITES \***  
Filet Mignon coated with blackening seasoning, seared, topped with Remoulade sauce, served with pita bread
- 9 CHEESE PLATE**  
A variety of gourmet cheese, garnished with white wine salami, pita, and seasonal jam to complement your wine

### Soups

- 5 WHITE BEAN CHICKEN CHILI**  
Served with corn chips and cilantro sour cream
- 5 CREAMY BUTTERNUT SQUASH SOUP**  
Topped with goat cheese
- 5 CHEF SEAN'S SOUP DU JOUR**
- 6 SOUP A LA MODE**  
Enjoy all three soups

### Salads

- 8 CHOP SALAD**  
Julienne Romaine lettuce and mixed greens, sliced strawberries, Mandarin oranges, candied almonds, Bleu cheese crumbles, dried cherries, tossed with blood orange vinaigrette and topped with green onions
- 7 CAESAR SALAD**  
Chopped Romaine lettuce tossed with Caesar dressing and topped with Parmesan cheese and garlic pita chips
- 7 MIXED GREEN SALAD**  
Fresh mixed greens topped with Roma tomatoes, red onion and garlic pita chips