

Crudo

Oysters	3
choice of 3 types, see server for availability	
Daily Ceviche	13
gluten free papadum lentil crackers	

Salads & Soups

CUSP Mixed Greens	8
seasonal vegetables, white balsamic vinaigrette	
Smoked Grilled Caesar	11
extra virgin olive oil croutons, fried parsley	
Watermelon Goat Cheese Salad	13
cherry tomatoes, raddish, cucumber, mint, jalapeno lime vinaigrette	
Clam Chowder with toasted baguette	9

Add ons

Roasted Chicken Breast	9
Sauteed Garlic Shrimp	9
Scottish Salmon	12

First

Pulpo a la Plancha	14
roasted bell pepper hummus, pee wee potatoes, olives, frisee, feta cheese	
Crab Tostada	13
lump crab meat, tomato, onion, cilantro, avocado puree, with citrus crema	
San Sebastian flatbread	15
rock shrimp, spanish chorizo, cilantro manchego	
Margherita flatbread	13
heirloom tomatoes, mozzarella, sweet basil	
Crispy Pork Belly	14
maple brown sugar glaze, celery apple puree, fuji apple celery frisee salad	
Artisanal Cheese Board	13
cow, goat, and sheep cheeses with accoutrements	

Dinner

Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk for food borne illness.

Please inform your server of any allergies before ordering.

Second

Seafood Alle Vongole

23
mussels, shrimp, clams, fresno chiles, arugula, white wine, cherry tomatoes

Apricot Glazed Crispy Cauliflower

20
marinated charred vegetable couscous, chimichurri yogurt

Half Roasted Mary's Chicken	27
smoked mashed potatoes, summer squash, green beans, garlic wine sauce	
Lobster Seafood Risotto	35
risotto, half a lobster, mussels, clams, cherry tomatoes, lobster infused sauce	
Rack of Lamb	32
garlic pee wee potatoes, roasted king mushrooms, chimichurri sauce	
Roasted Scottish Salmon	32
isreali cous cous, roasted parsnip, purple brussel sprouts, with a golden raisin sauce	
Black Sesame Crusted Seasonal Fish	30
soba noodles, baby bok choy, miso broth	
Roasted New York Steak	34
horseradish mashed potato, baby carrots, broccolini, fried onion rings, with a red wine sauce	
Cusp Fresh Catch of the Day	32
chive potato gnocchi, chanterelle mushrooms, asparagus, yuzu beuree blanc	
Pan Seared Scallop	33
Coconut black rice, edamame, grilled corn, thai red curry sauce	

Choose your Sides

Roasted Brussel Sprouts with Sunny Side Egg	10
pickled fresno chiles, crispy prosciutto	
Home Cut French Fries	8
Truffle Oil, Parmesan Cheese	
Cauliflower with a lemon jam	8
crispy garbanzo beans and olive tapenade	

See server for wine & specialty cocktail list

Executive Chef Ingrid Funes
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