

APPLE TREE | 2026 **SUMMER** FRESH SHEET

STARTERS

BLACKENED SHRIMP OVER CRAB & ARTICHOKE DIP 25

Blackened shrimp served atop crab and artichoke dip with toasted baguette crostini.

CUBAN EGG ROLLS 19

Mojo pork, swiss cheese, and dill pickles, served with Mojo Aioli.

SALAD

CITRUS SHRIMP & AVOCADO SALAD 24

Grilled shrimp served over savoy salad mix with fresh avocado, roasted pine nuts, sliced blood oranges and grapefruit. Includes choice of Cilantro Lime or Raspberry Vinaigrette dressing.

ENTREÉS

SMOKED HUCKLEBERRY RIBS 28

Smoked huckleberry ribs served with Jalapeño Cheddar Corn Bread and Macaroni Gratin.

EL TORO TACOS 24

Three smoked prime rib tacos with cheese, jalapeño adobo, fried onion straws and chipotle crema. Served with roasted corn and cilantro rice.

WAGYU STEAK FRITES BURGER 22

Wagyu beef patty, smoked cheddar, and caramelized onions served in Bourbon Peppercorn sauce with French fries.

CEDAR PLANK SALMON OSCAR 35

Grilled cedar plank salmon filet topped with crab and served with asparagus, creamy dill Hollandaise sauce, and choice of side dish.

CREAMY CAJUN CHICKEN PASTA 24

Grilled chicken over Penne with onions, cherry tomatoes, spinach, Parmesan, and spicy Cajun sauce. Served with garlic bread

DESSERT

CARAMEL BANANA CAKE CHOCOLATE DOME 16

Perfect for sharing with the entire table, this decadent dessert features biscoff mascarpone cream, banana cake, and vanilla ice cream covered by a chocolate dome and served tableside.