

MESKLA'S DINNER MENU

NA' CHESA

STARTERS

Here at Meskla, we offer the freshest and highest of quality products. We apologize in advance, if at any time, we may run out of menu items.

- * **Kelaguen Hafa?** \$8.95
Please ask your server for today's selection
- * **Sashimi of the Day** \$10.95
Please ask your server for today's selection
- * **Fresh Ahi Poke** \$12.95
Fresh Ahi Tuna, onions, and scallions marinated in a spicy soy-sesame dressing served with fried corn tityas
- Tinala Katni** \$13.95
Local style dried beef served with fried corn tityas
- Seafood Lumpia** \$10.95
A traditional style lumpia filled with a farce of lobster, fish, and shrimp served with boonie pepper gastrique
- Mo'siyas Gyoza** \$9.95
Minced chicken meat marinated in lemon juice, hot pepper, fresh mint, and pumpkin leaves, wrapped in wonton wrapper, seared to order and served over a coconut cream sauce and boonie pepper oil (6pcs)
- Crispy Fried Calamari** \$8.95
Tender Calamari fried to a golden crisp and served with a Tangy Remoulade
- Lobster Mac n' Cheese** \$14.95
Three cheese macaroni & cheese blended with rock lobster meat, baked to a golden finish
- Chicken and Corn Empanadas** \$7.95
Pounded rice, Chicken, boonie peppers, bell peppers, and sweet corn stuffed and sealed in a handmade achiote tortilla crust, fried to a crispy finish
- BBQ Chicken Quesadillas** \$9.95
Chopped BBQ Chicken with our special cheese mix in flour tortillas, grilled to order and served with our signature house dinanche and sour cream
- Meskla's Stuffed Portobello** \$8.95
A fresh Portobello Mushroom Cap stuffed with cream cheese, surf clams, heart of palm, spinach, and topped with bread crumbs, baked to a golden finish and served with garlic aioli
- Hinetnon Tapun (Clam Bake)** \$11.95
Chopped surf clams, heart of palm, banana flowers, spinach, and cream cheese baked to order, served with garlic Chamoru flatbread
- * **Chamoru Chesa' Platter** \$24.95
Kelaguen, Tinala Katni, and Hinetnon Tapun

SOPAS YAN GOLAI

SOUPS AND SALADS

- * **Seared Ahi Salad** \$17.95
Fresh yellow-fin tuna steaks marinated in a sweet soy-ginger dressing, flash seared and served over fresh local greens, cucumbers, topped with crispy wonton strips
- * **Grilled Salmon Salad** \$18.95
Fresh Atlantic Salmon grilled to perfection and served over local garden greens, orange segments, shaved cucumber, cherry tomatoes, parmesan cheese, and citrus vinaigrette
- Crispy Calamari Salad** \$16.95
Crispy fried calamari served over local garden greens and topped with "green goddess" dressing and citrus vinaigrette
- * **Fresh Ahi Poke Salad** \$17.95
Fresh yellow-fin tuna loin cubes marinated in a spicy soy-sesame dressing, served over fresh local greens, cucumbers and avocado mousse, topped with crispy wonton strips
- Garden Fresh Kale Salad** \$14.95
Fresh locally farmed kale, butter lettuce, roasted sweet potato, toasted nuts, and dried fruit, topped with raspberry vinaigrette and feta cheese
Add Chicken \$5 Add Salmon \$6 Add Prawns \$7
- Soup of the Day** \$4.50
Ask your server for today's selection

Meskla's Paleo Diet Menu

All items under the "Paleo Diet Menu" are lightly seasoned...
Chef's choice of Seasonal Fruits, Nuts and Vegetables with your choice of Protein:

- * **Grilled 8oz Certified Angus® Beef Ribeye Steak** \$21.95
- Grilled Herb Marinated Chicken** \$17.95
- Grilled Shrimp** \$19.95
- * **Grilled Salmon** \$19.95

Local Style BBQ Plates "Tininu"

Your choice of:

- * **BBQ Short Ribs** \$19.95
 - Meskla Award Winning BBQ Chicken** \$15.95
 - Meskla's Smoked Pork "Tasahos"** \$15.95
- Add \$3 for any 2 choice combination

Guinen i Tano yan i Tasi

LAND & SEA

Main Courses from the Land and Sea

All entrees are served with your choice of starch, unless specified

Meskla's Award Winning BBQ Ribs

A tender rack of St. Louis Ribs, basted in our Award Winning BBQ sauce and grilled to perfection

Half Rack \$19.95 Full Rack \$29.95

Dinanche Glazed Pork Chops

Tender bone-in center-cut pork chops grilled to order, brushed with a local style pepper mash and served with a mushroom cream sauce...

One chop \$14.95 Two chops \$19.95

Braised Oxtail

Chamoru Fusion style pot roast braised Oxtail served in its own juices with seasonal vegetables

\$21.95

- * **12oz Certified Angus Beef® Ribeye Steak** \$32

Served with a dinanche bordelaise sauce, red wine-pugua reduction, and seasonal vegetables

Chorisos & Linguini

Sauteed house made spicy Chamoru sausage cooked with linguini pasta, peppers, and garlic butter

\$18.95

Tinala Katni Plate

Local style dried beef fried to order, served with Meskla's special dinanche sauce and salad

\$17.95

- * **The Chamoru Platter** \$24.95

Dried beef, fried reef fish, kelaguen, salad, and tityas (please note that the reef fish may vary from time to time)

Pika Prawns

Lightly battered whole tiger prawns fried to a crispy finish and topped with a spicy coconut cream sauce

\$23.95

Meskla's Signature Cobbler Fish

10 oz Cobbler Fish Fillet prepared 3 different ways. You choose!

- Grilled & served with mushroom cream sauce** \$14.95
- Deep fried & topped with Spicy Coconut Cream sauce** \$14.95
- Ginger steamed with soy-sesame drizzle** \$12.95

Fresh La'gua (Parrot Fish)

1.5 LB Fresh parrot fish prepared 3 different ways. You choose!

- Steamed** \$22.95
- Fried** \$22.95
- Ka'diyu'** \$24.95

Salmon Wellington

(Outdoor Chef Season II Special Feature)

Fresh Atlantic Salmon fillet and a mushroom duxele wrapped in a buttery French pastry, baked to a golden finish and served over a basil cream sauce

\$21.95

* Customary 10% Service Charge will be added to your bill for parties of 7 or less and 15% for parties of 8 or more.

* The consumption of Raw or Undercooked Foods MAY increase the risk of Foodborne Illness