

MESKLA'S LUNCH 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** **\$9.95**
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 titiyas
- Tinala Katni** **\$12.95**
Local style dried beef served with fried corn titiyas
- Crispy Fried Calamari** **\$7.95**
Tender Calamari fried to a golden crisp and served with a Tangy Remoulade
- Chicken and Corn Empanadas** **\$7.95**
Rice, Chicken and sweet corn stuffed and sealed in a achiote tortilla and fried to a crispy finish
- 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 a garlic dipping sauce
- BBQ Chicken Quesadillas** **\$8.95**
Chopped BBQ Chicken with our special cheese mix in flour tortillas; grilled to order and served with our signature house dinanche and sour cream
- 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** **\$21.95**
Kelaguen, Tinala Katni, and Hinetnon Tapun

SOPAS YAN GOLAI SOUPS AND SALADS

- Seared Ahi Salad** **\$16.95**
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** **\$16.95**
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** **\$15.95**
Crispy fried calamari served over local garden greens and topped with "green goddess" dressing and citrus vinaigrette
- * **Fresh Ahi Poke Salad** **\$16.95**
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 \$4 Add Salmon \$6
- 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** **\$19.95**
- Grilled Herb Marinated Chicken** **\$15.95**
- Grilled Shrimp** **\$17.95**
- * **Grilled Salmon** **\$17.95**

Local Style BBQ Plates "Tininu"

Your choice of:

- * **BBQ Short Ribs** **\$17.95**
 - Meskla Award Winning BBQ Chicken** **\$14.95**
 - Meskla's Smoked Pork "Tasahos"** **\$14.95**
- Add \$3 for any 2 choice combination**

Meskla Signature "Award Winning" Burgers

All sandwiches are served with regular french fries or add \$1.00 for sweet potato fries

- * **Meskla's Signature Firecracker "Kuetes" Burger** **\$9.95**
House made 8oz patty grilled to order and served in a fresh sesame bun with a spicy house made ranch dressing
Add cheese \$1 Add a fried egg \$1.50 Add bacon \$1
- Shrimp "Uhang" Burger** **\$12.95**
BurgerFest 2011 "Award Winner" - Gourmet Category
House made 6oz shrimp burger dusted in panko bread crumbs, fried to a golden finish and topped with our spicy tartar sauce!

Guinen i Tano yan i Tasi

All entrees are served with your choice of steamed rice, red rice, french fries, titiyas, or starch of the day, unless specified

- Meskla's Famous Garlic-Mustard Fried Chicken** **\$15.95**
8oz chicken thighs marinated in a tangy garlic-mustard sauce, deep fried to a golden finish and served with a spicy coconut cream
- Tinak-Attack - Certified Angus Beef®** **\$13.95**
Ground boneless Certified Angus Beef short ribs, eggplant, green beans, and cherry tomatoes cooked in a traditional flavorful coconut cream
Add Macaroni \$2.50
- Meskla's Award Winning BBQ Ribs** **\$18.95**
A tender half rack of St. Louis Ribs, basted in our Award Winning BBQ sauce and grilled to perfection
- Tinala Katni Plate** **\$15.95**
Local style dried beef fried to order, served with Meskla's special dinanche sauce and salad
- Pasta ala Chamoru** **\$16.95**
Sauteed house made spicy Chamoru sausage cooked with linguini pasta, peppers, and garlic butter
- Pork Cutlet & Green Curry Sauce** **\$15.95**
Tender pork steak dusted in panko bread crumbs, fried to a golden finish and topped with a spicy green curry sauce
- * **The "Kaduku Chamoru"**
Meskla's version of the "Loco Moco" **\$15.95**
A house made 8oz hamburger steak served over steamed rice, topped with "tinak-tak" sauce, and topped with an over-easy egg
- * **8oz Certified Angus Beef® Ribeye Steak** **\$19.95**
Grilled to order or "Pop's Pan Fried Style"
- 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 \$13.95 Two chops \$18.95

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** **\$21.95**
- Fried** **\$21.95**
- Ka'diyu'** **\$22.95**

The Chamoru Platter

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

\$23.95

* 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