

# Meskla's Dinner Menu

SERVED MONDAY-SATURDAY | 5:30PM-9PM

## STARTERS

### NA'CHESA

**Kelaguen Håfa?** \$15.95

*Please ask your server for today's selection*

**\*Fresh Sashimi Plate** \$16.50

*Please ask your server for today's selection*

**\*Fresh Ahi Poke** \$18.50

*Fresh ahi tuna, onions, and scallions marinated in a spicy soy-sesame dressing served with fried corn titiyas*

**Tinala' Katni** \$18.95

*Local style dried beef served with fried corn titiyas*

**\*Seafood Lumpia** \$16.50

*A traditional style lumpia filled with a farce of lobster, fish, and shrimp served with citrus gastrique*



Seafood Lumpia

**Mo'siyas Gyoza** \$14.95

*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** \$14.25

*Tender calamari fried to a golden crisp and served with a tangy remoulade*

**Chicken and Corn Empanadas** \$13.25

*Rice, chicken and sweet corn stuffed and sealed in an achiote tortilla and fried to a crispy finish (3pcs)*

**Hinetnon Tapun (Clam Bake)** \$15.25

*Chopped surf clams, heart of palm, spinach, and cream cheese baked to order, served with basil-infused Chamoru flatbread*

**Chamoru Chesa' Platter** \$31.95

*Kelaguen, Tinala' Katni, and Hinetnon Tapun*

## SOUPS & SALADS

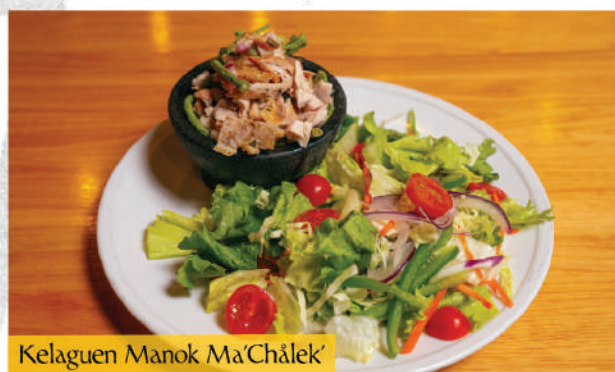
### SOPAS YAN GOLAI

**Soup of the Day** \$9.25

*Ask your server for today's selection*

**Kelaguen Manok Ma'Chålek'** \$19.95

*Salt & pepper grilled chicken tossed in a spicy lemon-tuba vinegar dressing, served with green beans, cherry tomatoes and mixed greens*



Kelaguen Manok Ma'Chålek'

**Citrus Salad** \$15.95

*Seasonal mixed greens topped with a local citrus vinaigrette blend*

**Tossed Sesame Salad** \$17.95

*Fresh mixed greens tossed in an Asian style sweet sesame dressing with dried fruit and nuts, topped with toasted sesame seeds and crispy wonton strips*

Upgrade your salad with a choice of protein:

Chicken \$6 | Calamari \$7 | \*Ahi Poke \$8

\*Salmon \$10 | \*Prawns \$10



Chamoru Chesa' Platter

**Customary 10% service charge will be added to your bill for parties of 11 or less and 15% for parties of 12 or more.**

**\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**\*PLEASE INFORM US OF ANY ALLERGIES. WE TAKE EXTRA PRECAUTIONS, BUT CANNOT GUARANTEE ITEMS ARE FREE FROM CROSS-CONTAMINATION.**

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## MAIN COURSES FROM THE LAND & SEA

### GUINEN I TANO' YAN I TASI

All entrees are served with your choice of steamed rice, red rice, french fries, or starch of the day. For flatbread or titiyas, additional charges may apply.

**\*Certified Angus Beef®** 12oz \$44  
**Ribeye Steak** 16oz \$55

Served with bordelaise sauce and seasonal vegetables, grilled to order or "Pop's Pan Fried Style"

Add on to make it a combo:

\*Salmon: \$12 | \*Grilled Prawns (3pcs): \$12 | Lobster Tail: \$20



Certified Angus Beef® Ribeye Steak

**Chicken Kadun' Pika** \$19.95

Boneless dark meat simmered in a tangy and spicy coconut cream sauce

**Beef Tinak-Attack** \$21.95

ADD: Macaroni \$3

Ground certified angus beef, eggplant, green beans, and cherry tomatoes cooked in a traditional flavorful coconut cream

**Braised Oxtail** \$39.95

Meskla's Fusion style pot roast braised Oxtail served in its own juices with seasonal vegetables

**Tinala' Katni Plate** \$29.95

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

**\*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 \$19.95  
 Two Chops \$24.95

Dinanche' Glazed Pork Chops (Two Chops)



**Octopus Tinaktak** \$35

Tender morsels of fresh octopus simmered in a tangy coconut cream with green beans, eggplant, and cherry tomatoes



Octopus Tinaktak

**Coconut Seafood Pasta** \$28.95

Succulent morsels of shrimp, fish, and calamari sautéed in a rich coconut cream sauce with local cherry tomatoes and linguini pasta

**\*Pan Seared Salmon** \$25.95

Pan Seared Alaskan Salmon with mushroom cream sauce

**\*Shrimp Moco** \$21.95

A griddled shrimp patty, topped with Tinaktak Sauce and egg any style

**Pika Prawns** \$27.95

Black Tiger Prawns fried to golden brown, served with spicy coconut cream sauce



Pika Prawns

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## WEEKDAY DINNER SPECIALS

### MONDAY

#### Local Style Beef Pot Roast \$21.95

*Chamoru Style braised chuck roast sliced into tender morsels, finished with a tangy gravy and served with steamed rice*

### WEDNESDAY

#### Oxtail Kadu \$34.95

*1.5lbs of USDA choice oxtail, slowly simmered in a clear and flavorful broth until fork tender, combined with garden fresh vegetables and served with steamed rice*



Oxtail Kadu

### TUESDAY

#### Kadun Pika Pork Ribs \$21.95

*Mini cut St.Louis Style Pork Ribs cooked in a tangy and spicy lemon-soy broth and served with steamed rice*

### THURSDAY

#### Ham Hocks & Mungo Beans \$19.95

*Local style achiote laced mungo beans with coconut milk and tender ham hocks, served with steamed rice*



Ham Hocks & Mungo Beans

### FRIDAY

#### Chef Peter's Style Black Stew "Fritada"

*Chef Peter's version of a classic Chamoru dish. Miscellaneous pork meat cuts, slowly cooked in a vinegar broth, darkened and thickened with pork blood, and finished with whole peppers, served with steamed rice*

\$17.95



Chef Peter's Style Black Stew "Fritada"

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#### Peppersteak

\$35.95

Certified Angus Beef Ribeye Steak, sliced and sauteed with garlic, onions, bell peppers, hot pepper, and a tasty soy-oyster sauce blend

#### Local Style BBQ Plates "Tinlu"

Your choice of: \*BBQ Short Ribs \$28.95

Meskla's Award-Winning BBQ Chicken \$20.25

Meskla's Smoked Pork "Tasahos" \$21.25

Add on to make it a combo:

BBQ Short Ribs: \$10 | BBQ Chicken \$6 | Smoked Pork \$7



Meskla's Award-Winning BBQ Chicken

#### Meskla's Award-Winning BBQ Ribs

A tender rack of St. Louis ribs, basted in our spicy award-winning BBQ sauce and grilled to perfection

Half Rack \$29.95 Full Rack \$42



Meskla's Award-Winning BBQ Ribs

#### Meskla's Fiesta Platter

\$35.95

BBQ chicken, smoked pork, fried reef fish, kelaguen, coconut milk stewed spinach, and titiyas (please note that the reef fish may vary from time to time)



Meskla's Fiesta Platter

#### Fresh La'gua (Parrot Fish)

1.5lb fresh parrot fish prepared

You choose: Steamed \$27.95

Fried \$27.95

Ka'diyu' \$28.95

#### Meskla's Signature Cobbler Fish

10 oz cobbler fish fillet prepared 3 different ways

You choose:

Grilled, served with mushroom cream sauce \$21.95

Deep Fried, topped with spicy coconut cream sauce \$22.95

Ginger-Steamed with soy-sesame drizzle \$21.95

#### SIDE ORDERS

Rice \$2.75

Red Rice \$3.75

Cauliflower Rice \$4

Starch of the Day \$5

French Fries \$6

Sweet Potato Fries \$8

Truffle Fries \$8.50

Haggon Suni \$8.50

Fried Titiyas \$5

Basil-Olive Flatbread \$5

Side Salad \$8.50

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