

# Meskla's Lunch Menu

SERVED MONDAY-SATURDAY | 11AM-2PM

## 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

- 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*
- Chicken and Com Empanadas** \$13.25  
*Rice, chicken and sweet corn stuffed and sealed in an achiote tortilla and fried to a crispy finish (3pcs)*



Chicken & Com Empanadas

- Crispy Fried Calamari** \$14.25  
*Tender calamari fried to a golden crisp and served with a tangy remoulade*
- 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 Asian style sweet sesame dressing with dried fruit and nuts, topped with toasted sesame seeds and crispy wonton chips*

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 \$1 will apply.

#### Meskla's Famous Garlic-Mustard Fried Chicken

\$19.95

16oz chicken thighs marinated in a tangy garlic-mustard sauce, deep fried to a golden finish and served with a spicy coconut cream

#### \*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)

#### Beef Tiansk-Attack

\$21.95

ADD: Macaroni \$3

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

#### \*The "Kaduku Chamoru"

\$19.95

Meskla's version of the "Loco Moco"  
A house made 8oz hamburger steak served over steamed rice, topped with tinaktak sauce, and topped with an over-easy egg\*

#### Tinala' Katni Plate

\$29.95

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

#### Chicken Kadun' Pika

\$19.95

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

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

1.5lb Fresh parrot fish prepared 3 different ways

You choose: Steamed \$27.95  
Fried \$27.95  
Ka'diyu' \$28.95

#### Pika Prawns

\$27.95

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



Pika Prawns

#### 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

#### Octopus Tinaktak

\$35

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



Octopus Tinaktak

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## MESKLA'S FAMOUS

## SIGNATURE BURGERS

All burgers are served with french fries. Add \$2 for sweet potato fries.

**\*Firecracker "Kuetes" Burger** \$14.00

**ADD: Cheese \$1 | Fried Egg \$1.50 | Bacon \$1**

Housemade 8oz patty grilled to order and served in a fresh sesame bun with spicy house dinanche' aioli



Firecracker "Kuetes" Burger

**Shrimp "Uhang" Burger** \$15.75

**BURGERFEST "GOURMET AWARD WINNER"**

Housemade 6oz shrimp burger dusted in panko crumbs, fried to golden finish and topped with our tartar sauce



Shrimp "Uhang" Burger

**The "Chamoru" Burger** \$14.75

Meskla's housemade chamoru sausage patty served with garlic mayo in a grilled sesame bun

**BBQ Chicken Sandwich** \$13.75

Meskla's award-winning signature BBQ chicken served with garlic mayo in a grilled sesame bun

**\*The "Rancheru" Burger** \$15.75

**ADD: Cheese \$1**

Housemade 8oz patty grilled to order with crispy bacon, a fried egg, and spicy housemade ranch dressing and served in a grilled sesame bun

## WEEKDAY LUNCH 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

### 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

### WEDNESDAY

**Oxtail Kadu** \$34.95

Local Style Oxtail Soup. 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

### THURSDAY

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

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

### FRIDAY

**Chef Peter's Style Black Stew "Fritada"** \$17.95

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

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**\*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

#### Local Style BBQ Plates "Tininu"

\*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** \$29.95

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



Meskla's Award-Winning BBQ Ribs

**Peppersteak** \$29.95

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

**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

#### 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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