

# Dessert

**CHOCOLATE SOUFFLÉ** 10.49

Chocolate hazelnut ganachè, fresh whipped cream, powdered sugar

\*\*Please allow our pastry chef thirty minutes

**CLASSIC CRÈME BRÛLÉE** 8.49

Caramelized Tahitian vanilla bean custard topped with fresh berries

**FLOURLESS DARK CHOCOLATE OLIVE OIL CAKE** 9.49

Salted caramel, toasted pistachios, sweetened crème fraîche

**NEW YORK STYLE CHEESE CAKE** 10.99

Fresh local berries

**RED VELVET CAKE** 10.49

Baked to order, ruby red buttermilk chocolate cake, cream cheese frosting, pecans, fresh berries

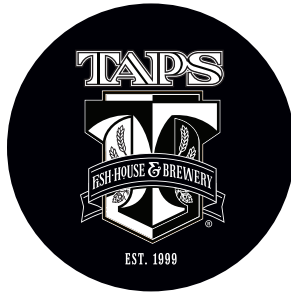
\*\*Please allow our pastry chef twenty minutes



TAPS FISH HOUSE.COM

B R E A | C O R O N A | I R V I N E

Private dining rooms available.



# Prix-Fixe Three Course Menu 29.99

Enjoy a \$10.00 wine credit toward any one bottle of wine from our wine list *or* a glass of our TAPS award-winning beer for \$4.00

## 1ST COURSE

CLAM CHOWDER | CAESAR SALAD | LOBSTER BISQUE  
1/2 WEDGIE | HOUSE SALAD | CHARCUTERIE & CHEESE

## 2ND COURSE

MACADAMIA-CRUSTED ROCKFISH | FISH & CHIPS  
CARBONARA DI MARE | ROTISSERIE CHICKEN | JAMBALAYA

## 3RD COURSE

CRÈME BRÛLÉE | CHOCOLATE OLIVE OIL CAKE  
\*SUBSTITUTE A CHOCOLATE SOUFFLÉ FOR AN ADDITIONAL 5.99

### SUBSTITUTIONS

8-OZ. FILET MIGNON	18.99
16-OZ. RIBEYE	14.99
8-OZ. PRIME TOP SIRLOIN	7.99
MISO CHILEAN SEA BASS	21.99
GLAZED SALMON	7.99

### ADDS

FIVE SHRIMP SCAMPI	15.49
OSCAR STYLE	13.49
THREE SCALLOPS	24.99