

Appetizers

Garlic Cheese Bread	3.95
Tuna Tartare with Hass Avocado, citrus ponzu, wonton chips, micro greens	10.95
Coconut Shrimp Satays with sweet & sour plum sauce.	8.95
Ten Steamers, littlenecks, natural broth, drawn butter, garlic-cheese bread.	14.95
Baked Goat Cheese, olive oil brushed toasted crostinis, roasted garlic.	7.50
Ahi Tuna Sashimi, citrus ponzu, serrano pepper, cilantro.	9.95
Charn Thai Vegetable Spring Rolls, house made apricot-mustard.	7.95
Jumbo Shrimp, cocktail sauce, horseradish.	9.95
Blue Point Oysters on the half shell, cocktail sauce, horseradish.	9.95
Crispy Fried Calamari, pickled ginger vinaigrette, cilantro, fresh lime.	7.95
Asparagus Frittes with two sauces.	6.95
Fried Clams with tarter sauce.	8.95

Salads

Specialty Salads available with main courses for \$5.50

Mixed Field Greens with Fuji apples, gorgonzola and candied walnuts.	7.50
The Wedge, house made bleu cheese dressing, vine ripened tomatoes.	6.95
Classic Caesar Salad, house made croutons, shaved parmesan.	7.95
Baby Spinach Salad, mangos, strawberries, toasted almonds, feta cheese, poppyseed dressing. Entrée size with four sautéed jumbo shrimp.	8.95 18.95

Entrees

Braised Lamb Shank, tuscan white beans, sautéed spinach.	22.95
Linguini and Clams, white wine, shallots, garlic, served with garlic-cheese bread.	18.95
Grilled 12 oz Top Sirloin, balsamic-garlic rubbed Portobello mushroom, crispy onion rings, spinach mashed potato, vegetable.	26.95
Flame Broiled Jumbo Sea Scallops with coconut curry, baby carrots, snow peas, Shitake mushrooms and Jasmine rice	23.95
Cioppino, "Traditional Fisherman's Stew" with celery, carrots and onions, simmered with fresh fish and shellfish in a spicy tomato broth. Served with garlic-cheese bread	26.95
Pan Seared Liver & Onions, bacon, potato puree, Madeira wine sauce	16.95
Seared Rare Ginger- Pepper Crusted Ahi Tuna, shitake mushroom, baby carrots, baby bok choy, steamed Jasmine rice, citrus ponzu.	25.95
Grilled Atlantic Salmon, potato puree, sautéed spinach, melted leeks, red-pepper tarragon butter.	24.95
Angel Hair Pasta, vine ripened tomatoes, sweet basil, artichoke hearts, toasted garlic, parmesan cheese. Add four sautéed jumbo shrimp.	15.95 23.95
Oven Roasted Half Chicken brushed with citrus butter or roasted garlic, served with mashed potato and vegetable.	19.95
Crispy Seared Lake Superior Whitefish, Parma prosciutto, white wine, raisins, capers, meyer lemon, asparagus tips, potato puree.	23.95
Grilled Pork Tenderloin, soy, ginger, fermented black bean-teriyaki glaze, sautéed spinach, sweet potato puree.	21.95
Thai Chicken Pasta, snow peas, bean sprouts, red peppers, peanuts.	18.95
Prime Rib of Beef (12 oz), garlic mashed potato, spring vegetables.	25.95

Chef de Cuisine, Benito Vasquez

Winter 2011

18% gratuity on parties of eight or more - wine corkage \$10.00 - extra plate \$5.00