

Garlic Cheese Bread ... Right out of the Oven
Half Order 3.95 Full Order 5.95

Appetizers

Tuna Tartare 11.95

With Hass Avocado, Citrus Ponzu, Toasted Curry, Wonton Chips

Coconut Shrimp Satays 9.95

Sweet and Sour Plum Sauce

Baked Goat Cheese with Roasted Garlic Crostinis 7.95

Steamers with Drawn Butter 11.95

A "Bakers Dozen" in its own broth

Jumbo Shrimp Cocktail with a Spicy Cocktail Sauce 9.95

Dungeness Crab Cakes with Fried Spinach and Spicy Mayonnaise 10.95

Roasted Anaheim Chili with Chicken and Jack Cheese 8.95

Cham Thai Vegetable Spring Rolls 7.95

Sweet Apricot-Mustard Dipping Sauce

Texas Tortilla Soup or Soup du Jour, Cup / Bowl 3.95 / 5.95

With any Entrée 2.95 / 4.95

Grilled Balsamic Rubbed Artichoke 8.95

Toasted Gremolata, Garlic Mayonnaise

Fried Calamari 7.95

Pickled Ginger Vinaigrette, Sesame, Cilantro

Salads

Add any Salad to Entrée 4.95

Mixed Field Greens 6.50

Local Greens, Tomato, Cucumber and Choice of Dressing

Classic Caesar Salad 7.95

House Made Garlic Croutons, Shaved Parmesan, and Anchovy

Fugi Apples, Gorgonzola and candied Walnuts 8.95

Tossed with Baby Field Greens and Sherry Vinaigrette

Baby Spinach with Poppyseed Dressing

Mangos, Strawberries, Toasted Almonds and Feta Cheese

Pasta

Fettuccine Alfredo 18.95

A classic with Butter, Heavy Cream and Fresh Parmesan, made to order

Add Grilled Chicken Add 5.00 Add Shrimp Add 7.00

Linguini Cardinal 24.95

With Clams, Crab, Shrimp and Scallops, Zucchini, Mushroom, Tomato,

Fresh Parsley, Garlic and Olive Oil

Thai Peanut Chicken 18.95

With Linguini, Bean Sprouts, Red peppers and Snow Peas.

Linguini and Clams, Another Classic, White or Red sauce 17.95

Angel Hair Pasta and Campari Tomatoes 16.95

Tossed with White Wine, Basil, Toasted Garlic Chips

Add Grilled Chicken Add 5.00 Add Shrimp Add 7.00

Regional Favorites

New England Fried Dinner 20.95

With Shrimp, Scallops, served with Shoestring Fries and Cole Slaw, two sauces

Half Roasted Chicken with Citrus or Garlic Sauce 18.95

Mashed Potatoes, and Spring Vegetables

Grilled Soy Rubbed Pork Tenderloin 20.95

Fermented Black Bean and Teriyaki Glaze, Sautéed Spinach, Sweet Potato Puree

Braised New Zealand Lamb Shank 21.95

Parmesan and Potato Gnocchi with Sautéed Baby Spinach

Lake Superior Whitefish 21.95

Seared crispy with Parma prosciutto, White Wine, Raisins, Capers, Meyer lemon, Fresh Asparagus and Potato Puree

Fish and Meat

Roasted Prime Rib of Beef, 12 Ounce Cut 25.95

With Baked Potato, Spring Vegetables, Creamy Horseradish and Au Jus

Filet of Grilled Atlantic Salmon 23.95

Red Pepper-Tarragon Compound Butter, Potato Puree and Spring Vegetables

Grilled 12 Ounce "Baseball" Cut Top Sirloin 26.95

Grilled Portobello Mushrooms, Jumbo Onion Rngs, Baked Potato and Spring Vegetables

Ginger and Cracked Pepper Crusted Ahi Tuna 24.95

Seared Rare with Shitakes, Baby Red Carrots, Baby Bok Choy, Garlic Potatoes and Citrus Ponzu

Grilled 8oz. Filet Mignon 29.95

Port Wine – Dijon Reduction , Asparagus Tips, Goat Cheese Potato Puree Topped with Fried Leeks

The House Speciality

San Francisco Style Cioppino "Fisherman's Stew" 24.95

A traditional dish loaded with fresh fish and shellfish, carrots, celery and onion; simmered over eight hours with fresh herbs in a rich spicy tomato broth.

Suggested Wine: Opolo Mountain Zin or Justin Cab

Sides

Garlic Cheese Toast 3.95 / 5.95

Baked Potato Loaded 4.95

Sautéed Asparagus 4.95

Jumbo Onion Rings 5.95

Sautéed Spinach with Garlic 5.95

Executive Chef, Mike Muirhead

Spring 2008

Chef de Cuisine, Benito Vasquez

18 % automatic gratuity on parties of eight or more

Wine Corkage 10

Extra Plate 5