

Early Evening Menu 5:00 – 5:30

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
- Charn Thai Vegetable Spring Rolls 7.95
Sweet apricot-mustard dipping sauce
- Grilled Balsamic Rubbed Artichoke 8.95
Toasted gremolata, garlic mayonnaise
- Fried Calamari 7.95
Pickled ginger vinaigrette, sesame, cilantro

Entrees

Served with soup du jour, mixed green or caesar salad

\$14.95

Grilled Soy and Ginger Rubbed Pork Tenderloin
Fermented Black Bean and Teriyaki Glaze, Sauteed Spinach, Sweet Potato Puree

Half Roasted Chicken with Citrus or Garlic Sauce
Mashed potatoes, and Spring Vegetables

Angel Hair and Campari Tomatoes
Tossed with White wine, Basil and Toasted garlic chips

Fettuccine Alfredo
A classic with butter, heavy cream and fresh parmesan, made to order
Add Chicken Add 5.00 Add Shrimp Add 7.00

\$15.95

Filet of Grilled Atlantic Salmon
Red pepper-tarragon compound butter, potato puree
and Spring Vegetables

Fried Jumbo Shrimp
Four Shrimp Lightly Breaded and Deep-Fried, Coleslaw & Shoestring Fries

Braised Lamb Shank
Parmesan and potato gnocchi with sautéed baby spinach

Grilled Idaho Trout, Gourmet Boned
Red pepper-tarragon butter, garlic mashed potato
and Spring Vegetables

\$17.95

House Specialty

San Francisco Style Cioppino “Fisherman’s Stew”
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.

Grilled Filet Mignon
Sliced over a bed of roasted peppers and onions, served with
Mashed potatoes and Spring Vegetables

Early Diner Special Offers \$3.95

Shrimp Cocktail, Martinis, Manhattans, Rob Roys, Well Drinks and House Wine!
Chocolate fudge or caramel sundae, strawberry parfait,
Bread Pudding with Housemade Caramel Sauce