

DINNER MENU
(menu subject to change)

appetizers

oven baked, crab-bay shrimp cakes with spicy coleslaw and red pepper remoulade... 10.50

seared sea scallops with ginger chili jam... 13.25

cheese board ~ please ask your server for today's selection

manila clams steamed in chardonnay, garlic and fresh herbs... 12.50

tempura shrimp with sweet chili sauce and cashew cilantro sauce... 9.75

new zealand green lip mussels on the half shell, in a red curry, coconut sauce... 12.50

seared **rare** ahi tuna in three seeded crust (poppy, sesame, mustard)... 13.50

oven roasted brie wrapped in puffed pastry with berry sauce and crackers... 7.25

tomato, basil and gorgonzola bisque... 4.50

french onion soup... 4.50

soup of the day ~ please ask your server for today's selection

appetizer salads

greek salad with mixed greens, marinated feta, peppers, broccoli, olives, pepperoncini,
pita bread, tomatoes and artichokes in an herb dressing... 7.50

caesar salad with parmesan cheese and croutons... 6.25

house salad with mixed greens, gorgonzola, and burgundy poached pear,
candied walnuts and blueberry zinfandel vinaigrette... 7.25

baby spinach salad with peppered goat cheese, blackberry relish, cabernet pickled shallots,
toasted pine nuts in a blackberry, balsamic vinaigrette... 8.00

entrée salads

greek salad with mixed greens, marinated feta, peppers, broccoli, olives, pepperoncini,
pita bread, tomatoes and artichokes in an herb dressing
with grilled chicken... 12.50 with grilled steak... 15.50 with grilled shrimp... 16.50

caesar salad with parmesan cheese, croutons, artichoke hearts, broccoli, peppers and tomatoes
with grilled chicken... 12.50 with grilled salmon... 15.50 with grilled shrimp... 16.50

house salad with mixed greens, gorgonzola, burgundy poached pear,
candied walnuts and blueberry zinfandel vinaigrette
with grilled chicken... 12.50 with grilled steak... 15.50 with grilled shrimp... 16.50

nicoise salad with seared **rare** ahi tuna in three seeded crust, red potatoes, egg, tomatoes, olives, artichokes,
broccoli, peppers on mixed greens tossed with whole grain mustard dressing... 18.50

seared **rare** filet mignon salad with mixed greens, dried cranberries, spicy pecans, brie cheese,
strawberries and portobello mushrooms in a black cherry dressing... 19.50

*one check per table please ~ 18% gratuity for parties 7 or more
water served on request ~ please ask your server*

seafood

fish of the day ~ please ask your server... market price

oven baked salmon in cranberry thyme crust with champagne sauce,
on mashed potatoes and vegetables... 20.50

deep fried alaskan cod (sustainable) in beer batter with tartar sauce, fries and house salad... 15.50

seared sea scallops on sun dried tomato pesto cream with tomato-mozzarella-basil salad
and mashed potatoes, finished with balsamic glaze and pesto... 22.50

blackened tilapia in cajun spices with mango salsa and chili infused olive oil
on mashed potatoes and vegetables... 16.50

poultry and pork

pork osso bucco braised in fresh herb, chardonnay and tomato sauce
on porcini mushroom, cabernet risotto and vegetables... 23.50

oven baked baby back ribs with spicy barbecue sauce on mashed potatoes and vegetables... 21.50

oven baked chicken ~ please ask server for today's selection

beef and lamb

peppercorn crusted 14oz new york steak, with brandy peppercorn sauce
on mashed potatoes and vegetables... 28.50

grilled 8oz angus beef burger with cheddar cheese, caramelized onions, apple wood smoked bacon,
garlic aioli, lettuce, tomatoes, red onions, avocado and fries... 13.50

oven baked filet mignon stuffed with rock shrimp and blue-brie cheese with black cherry sauce
on mashed potatoes and steamed spinach... 28.75

grilled angus top sirloin steak with red onion, whole grain mustard marmalade
and demi glaze on mashed potatoes and vegetables... 19.50

grilled filet mignon wrapped in apple wood smoked bacon with portobello mushroom cream sauce
on mashed potatoes and vegetables... 26.50

grilled 10oz lamb burger with beet chutney, garlic-mint aioli, lettuce, tomatoes, onion, sweet potato fries... 14.75

lamb rack of the day ~ please ask your server for today's selection

braised lamb shank in red wine and dried fig sauce on mashed potatoes and vegetables
half portion... 15.50 full portion... 22.50

pasta

seafood penne with fish, scallops, shrimp, crab, mussels, lobster and clams in spicy tomato sauce... 18.50

linguine with green lip mussels in red curry coconut sauce with cilantro... 17.50

cheese ravioli with roasted tomatoes, button mushrooms, spinach and basil in alfredo sauce... 11.75

jambalaya with cajun chicken, andouille sausage, fish, shrimp, scallop, crab, lobster,
mussels and clams in spicy tomato sauce, tossed with rice... 17.50

linguine with manila clams in chardonnay, garlic and fresh herb sauce... 17.50

linguine pasta tossed with artichokes, roasted red peppers, capers, broccoli, spinach,
roasted tomatoes, garlic, basil and extra virgin olive oil... 8.50
with grilled chicken... 12.50 with grilled shrimp... 16.50