

STARTERS

^**Blackened Bleu Tender Tips*- Gorgonzola Cheese \$16

Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$17

Steamed Clams- White Wine, Garlic Butter, Tomato, Shallot, Capers, Crostini \$21

Burrata- Tomato, Beets, Greens, Pine Nuts, Lemon Basil Vinaigrette, Crostini \$18

^*Shrimp Cocktail*- Wild Gulf Shrimp, House Cocktail, Horseradish \$15

**Ahi Poke*- Jalapeno, Avocado, Tomato, Sesame, Sweet- Hot Wasabi, Won Tons \$18

Ponzu Calamari- Frizzled, Ponzu Sauce, Sweet- Hot Wasabi \$14

SALADS

Caesar- Romaine, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$11

^*Gorgonzola*- Candied Pecans, Tomato, Cucumber,
Pickled Onion, Gorgonzola Vinaigrette \$11

^*Ladieu*- Candied Pecans, Red Grapes, Red Onion,
Goat Cheese, Huckleberry Vinaigrette \$11

^*Pt. Reyes & Bleu*- Bacon, Tomato, Pepitas,
Green Onion, Smoked Bleu Cheese Dressing \$11

^*Seafood Cobb*- Prawns, Ahi, Crab, Avocado, Bacon, Hardboiled Egg, Tomato,
Cucumber, Chives, Gorgonzola Vinaigrette \$24

Seafood Chowder- Bacon, Sherry, Cream **Cup** \$9 **Bowl** \$14

^*STEAKS

Fresh Cut at the Butcher Block. Aged, Seasoned, Grilled & Finished with
Roasted Garlic Butter. Served with Garlic Mashed Potatoes & Vegetables

Ribeye 16oz. \$52 *New York Striploin 14oz.* \$48 *Tenderloin 8oz.* \$45

Additions to Your Steak Selection

Cabernet Demi Glace \$5 *Gorgonzola Cheese* \$5 *Bistro Style* \$9

Foie Gras Butter \$6 *Chimichurri* \$4

Fresh Horseradish \$4 *Scampi Shrimp* \$10 *House Steak Sauce* \$3

PLATES

**Bistro Medallions*- Cabernet Demi Glace, Gorgonzola Cheese, Mashed Potato \$36

Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$42

^**Ahi Tuna*- Sesame Ginger Sauce, Bok Choy, Bell Pepper, Carrot,
Sticky Rice, Sweet-Hot Wasabi \$42

**King Salmon*- Ricotta Gnocchi, Zucchini, Peppers, Shallots, Chimichurri \$39

^*Pan Roasted Chicken*- Roasted Chicken Soubis, Roasted Fingerlings & Vegetables \$28

Shrimp Pappardelle- Clams, Gulf Shrimp, Italian Sausage, Shallot, Mushroom, Tomato,
Fresh Basil, Garlic Cream, Parmesan Reggiano \$34

Chicken Puttanesca Linguine- Pancetta, Tomato, Red Pepper, Basil, Shallot, Parmesan \$26

^*Chicken Marsala Risotto*- Shallot, Mushroom, Arugula, Fines Herbes, Parmesan \$25

^*Ratatouille Risotto*- Zucchini, Balsamic Portabella, Peppers, Shallots, Garlic,
Parmesan, Tomato Risotto, Ricotta Cheese \$23

*Consuming Raw or undercooked Meat, Seafood or Poultry may cause food borne illness ^May be prepared gluten free