

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
Arancini- Risotto, Braised Beef, Fontina, Marinara, Parmesan, Basil, Bread Crumb \$15
Burrata- Prosciutto, Tomato, Caper, Pickled Onion, Pine Nut, Truffle Vinaigrette \$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 \$12
^**Gorgonzola**- Candied Pecans, Tomato, Cucumber, Pickled Onion, Gorgonzola Vinaigrette \$12
^**Ladieu**- Candied Pecans, Red Grapes, Red Onion, Goat Cheese, Huckleberry Vinaigrette \$12
^**Pt. Reyes & Bleu**- Bacon, Tomato, Pepitas, Green Onion, Smoked Bleu Cheese Dressing \$12
^**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
Sherried Wild Mushrooms \$7 Green Peppercorn Sauce \$5
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 \$44
^***Ahi Tuna**- Sesame Ginger Sauce, Bok Choy, Bell Pepper, Carrot, Sticky Rice, Sweet-Hot Wasabi \$42
***King Salmon**- Ricotta Gnocchi, Artichoke Heart, Capers, Tomato, Shallot \$39
^**Pan Roasted Chicken**- Roasted Chicken Jus, Mashed Potato & Vegetables \$28
Shrimp Pappardelle- Clams, Gulf Shrimp, Italian Sausage, Shallot, Mushroom, Tomato, Fresh Basil, Garlic Cream, Parmesan Reggiano \$34
^**Chicken Marsala Risotto**- Shallot, Mushroom, Arugula, Fines Herbes, Parmesan \$25
^**Ratatouille Risotto**- Zucchini, Wild Mushrooms, 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