

STARTERS

^**Blackened Bleu Tender Tips*- Gorgonzola Cheese \$14

Halibut Cakes- Cilantro Lime Sour Cream, Micro Greens \$15

Steamed Clams- White Wine, Garlic Butter, Tomato, Basil, Shallot, Capers, Crostini \$19

^*Goat Cheese*- Beet Chips, Whipped Goat Cheese, Pistachio, Candied Pecans, Honey \$9

^*Shrimp Cocktail*- Wild Gulf Shrimp, House Cocktail, Horseradish \$14

**Ahi Poke*- Jalapeno, Avocado, Tomato, Red Bell Pepper, Sweet-Hot Wasabi, Crostini \$16

Ponzu Calamari- Flour & Sesame Dusted, Sesame Ginger Sauce, Sweet-Hot Wasabi \$14

SALADS

Caesar- Romaine, Parmesan Reggiano, Balsamic Crouton,
Lemon, Creamy Caesar \$9

^*Brussel Sprout Salad*- Marcona Almonds, Dried Berries,
Parmesan Reggiano, Dijon Vinaigrette \$9

^*Gorgonzola*- Candied Pecans, Tomato, Cucumber,
Pickled Onion, Gorgonzola Vinaigrette \$9

^*Ladieu*-Candied Pecans, Grapes, Red Onion, Goat Cheese, Huckleberry Vinaigrette \$9

^*Pt. Reyes & Bleu*- Bacon, Tomato, Pistachio,
Green Onion, Smoked Bleu Cheese Dressing \$9

^*Shrimp Cobb*- Poached Prawns, Avocado, Bacon, Hardboiled Egg, Tomato,
Cucumber, Chives, Gorgonzola Vinaigrette \$17

Seafood Chowder- Bacon, Sherry, Cream Cup \$8 **Bowl** \$13

Soup Du Jour- Your Server will have the details

ENTRÉE

**Bistro Medallions*- Cabernet Demi-Glace, Gorgonzola Cheese,
Mashed Potatoes, Vegetables \$32

Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$34

**King Salmon*- Ricotta Gnocchi, Artichoke, Capers, Shallot, Lemon Butter Creme \$32

^*Pan Roasted Chicken Breast*- Mary's Chicken, Roasted Chicken Jus,
Mashed Potatoes, Vegetables \$24

Shellfish Pappardelle- Sea Scallop, Clams, Gulf Prawns, Italian Sausage, Shallot,
Mushroom, Tomato, Basil, Garlic Cream, Parmesan \$32

^*Chicken Marsala Risotto*- Shallot, Mushroom, Arugula, Fines Herbes, Pecorino \$22

^*Wild Mushroom & Truffle Risotto*- Shallot, Fines Herbes, Arugula, Parmesan \$20

^*Chicken Puttanesca Linguine*- Pancetta, Tomato, Red Pepper,
Basil, Castelvetrano Olive, Shallot, Parmesan \$23

^**New York Strip Loin*- Roasted Potatoes, Green Peppercorn Demi Glace, Vegetables \$44

^**Ahi Tuna*- Sesame Ginger Sauce, Bok Choy, Bell Pepper, Carrot, Sticky Rice,
Sweet-Hot Wasabi Sauce \$38

