

STARTERS

- ^**Blackened Bleu Tender Tips*- Gorgonzola Cheese \$13
Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$14
Steamed Clams- White Wine, Garlic Butter, Tomato,
Basil, Shallot, Capers, Cheese Bread \$19
Fried Goat Cheese- Greens, Port Wine Reduction, Basil Oil \$9
^*Shrimp Cocktail*- Wild Gulf Shrimp, House Cocktail, Horseradish \$14

SALADS

- Caesar*- Romaine, Parmesan Reggiano,
Balsamic Crouton, Lemon, Creamy Caesar \$9
^*Rocket*- Arugula, Pepitas, Parmesan, Scallion,
Hard Cooked Egg, Bacon, Dijon Vinaigrette \$9
^*Gorgonzola*- Mixed Greens, Candied Pecans, Tomato,
Cucumber, Pickled Onion, Gorgonzola Vinaigrette \$9
^*Ladieu*- Wild Greens, Candied Pecans, Red Grapes,
Red Onion, Goat Cheese, Huckleberry Vinaigrette \$9
^*Pt. Reyes & Bleu*- Mixed Greens, Bacon, Tomato,
Pistachio, Green Onion, Smoked Bleu Cheese Dressing \$9
^*Shrimp Cobb*- Mixed Greens, Poached Prawns, Avocado, Bacon,
Hardboiled Egg, Tomato, Cucumber, Chives, Gorgonzola Vinaigrette \$17
Seafood Chowder- Bacon, Sherry, Cream **Cup** \$8 **Bowl** \$13

ENTRÉE

- **Bistro Medallions*- Cabernet Demi Glace, Gorgonzola Cheese,
Sour Cream Mashed Potato, Vegetables \$29
Parmesan Crusted Halibut- Lemon Thyme Butter Crème,
Basmati Rice, Vegetables \$34
**Fresh Salmon*- Ricotta Gnocchi, Artichoke Heart,
Capers, Shallot, Fines Herbes Lemon Butter Creme \$32
^*Pan Roasted Chicken Breast*- Mary's Chicken, Roasted Chicken Jus,
Sour Cream Mashed Potato, Vegetables \$23
Shellfish Pappardelle- Sea Scallop, Clams, Gulf Prawns,
Italian Sausage, Shallot, Mushroom, Tomato,
Fresh Basil, Garlic Cream, Parmesan Reggiano \$32
^*Chicken Marsala Pappardelle*- Pancetta, Shallot, Mushroom,
Arugula, Fines Herbes, Pecorino \$22
^*Wild Mushroom & Truffle Risotto*- Shallot, Fines Herbes,
Arugula, Parmesan \$19
^*Chicken Pomodoro Risotto*- Tomato, Red Pepper, Basil,
Shallot, White Wine, Parmesan \$22