

## 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  
^*Tuscan Chicken & Tomato*- Mirepoix, Pancetta, Fines Herbes **Cup** \$5 **Bowl** \$9

## 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  
\**Ora King 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, Mushroom, Shallot, Tomato,  
Fresh Basil, Garlic Cream, Parmesan Reggiano \$29  
^*Chicken Marsala Risotto*- Shallot, Mushroom,  
Arugula, Fines Herbes, Pecorino \$22  
^\**Wild Mushroom & Truffle Risotto*- Shallot, Fines Herbes,  
Arugula, Parmesan \$19