

STARTERS

^***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$15

Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$16

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

Buratta- Basil Pesto, Honey, Flake Salt, Crostini \$18

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

***Ahi Poke**- Jalapeno, Avocado, Tomato, Sesame, Sweet- Hot Wasabi, Won Tons \$16

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

SALADS

Caesar- Romaine, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$10

^**Gorgonzola**- Mixed Greens, Candied Pecans, Tomato, Cucumber,
Pickled Onion, Gorgonzola Vinaigrette \$10

^**Ladieu**- Wild Greens, Candied Pecans, Red Grapes, Red Onion,
Goat Cheese, Huckleberry Vinaigrette \$10

^**Pt. Reyes & Bleu**- Mixed Greens, Bacon, Tomato, Pistachio,
Green Onion, Smoked Bleu Cheese Dressing \$10

^**Shrimp Cobb**- Mixed Greens, Poached Prawns, Avocado, Bacon, Hardboiled Egg,
Tomato, Cucumber, Chives, Gorgonzola Vinaigrette \$19

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

Soup Du Jour- Your Server will have the details

^*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

Balsamic Portabella Mushroom \$7 Chimichurri \$5

Horseradish Gremolata \$5 Scampi Shrimp \$10 House Steak Sauce \$4

PLATES

***Bistro Medallions**- Cabernet Demi Glace, Gorgonzola Cheese, Mashed Potato \$34

Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$38

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

^**Pan Roasted Chicken**- Mary's Chicken, Roast Chicken Jus, Mashed Potato \$26

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 \$24

^**Wild Mushroom & Truffle Risotto**- Shallot, Fines Herbes, Arugula, Parmesan \$21

Chicken Puttanesca Linguine- Pancetta, Tomato, Red Pepper, Basil,
Castelvetrano Olive, Shallot, Parmesan \$24

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