



### **Starters Soup and Salads**

**Tiger Prawn Ceviche 15.75**

**Citrus Ginger Soy Marinade, Tomato, Cucumber, Avocado**

**Smoked Scottish Salmon 14.50**

**Green Asparagus, Lemon Aioli, Dill**

**Tartare of Tuna 14.50**

**Lightly Spiced with Soy, Chili, Ginger and Avocado**

**Salumi with Wild Arugula Salad 14.50**

**Finocchiona Salame, Tuscan Salame, Beef Bresaola, Smoked Prosciutto, Shaved Parmesan**

**Cast Iron Seared Butterflied Quail and Foie Gras 17.75**

**On Scallion Pancake, Shiitake Mushroom and Asian "BBQ" Glaze**

**Bruschetta 13.75**

**Grilled Artisan Bread, Pan Roasted Exotic Mushrooms, Boschetto Truffle Cheese**

**Griddle Crab Cake 14.25**

**Soft Herb Cabbage Slaw, Chipotle Aioli**

**Tomato Burrata Mozzarella 13.75**

**Vine Ripe Tomato Medley, Basil Pesto**

**Roasted Red Beets and Goat Cheese 13.75**

**Toasted Walnuts, Balsamic Reduction, Belgian Endive**

**Soup of the Day 9.50**

**Recited Daily**

**Simple Green Salad with Balsamic Vinaigrette 10.50**

**Roquefort Blue Cheese, Toasted Pine Nuts**

**Chopped Heart of Romaine Salad 10.50**

**Parmesan Dressing and Focaccia Croutons**

**California "Riviera" Salad**

**with Barrel Aged Feta Cheese 13.50**

**with Pepper Seared Ahi Tuna 16.50**

**with Cocktail Tiger Prawns 16.50**

### **Three Course Menu \$37.25**

**Soup of the Day**

**or**

**Heart of Romaine Salad, Parmesan Dressing, Croutons**

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**Soy Glazed Atlantic Salmon, Wilted Spinach, Baby Bok Choy, Ginger Ponzu Sauce**

**or**

**Boneless Pork Rib Rack Chop, Exotic Mushroom Ragu, Yukon Gold Potatoes**

**or**

**Beef Culotte Steak, Blue Cheese Potato Leek Fondue, Arugula Pesto, Wine Merchant Sauce**

**or**

**Sauteed Tiger Prawns, Roasted Heirloom Tomato Risotto, Reggiano Parmesan**

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**Choose Any Dessert from Our List**

**June 30, 2010**

## Main Course

Oven Roasted Wild Mushroom Crusted Alaskan Halibut 31.25  
Potato Puree, Green Asparagus, Riesling Sauce

Grilled Pacific Swordfish 31.00  
Lemon Risotto, Roasted Pepper, Spring Greens

Soy Glazed Atlantic Salmon 29.50  
Wilted Spinach, Baby Bok Choy, Ginger Ponzu Sauce

Seared Diver Scallops 29.75  
White Wine Caper Sauce, Lobster Mashed Potatoes, Baby Artichoke, Roasted Tomato

Sauteed Tiger Prawns 27.75  
Roasted Heirloom Tomato Risotto, Reggiano Parmesan

Penne Pasta 19.75  
Chicken Breast, Sun-dry Tomato, Olives, Capers, Basil

Fusilli Pasta with Spicy Italian Sausage 19.75  
Charred Peppers, Parsley, Parmesan

Fettuccine Pasta with Lamb Ragu "Bolognese Style" 19.75  
Colorado Lamb Slowly Simmered with Chianti, Pecorino Romano Cheese

Boneless Pork Rib Rack Chop 28.00  
Exotic Mushroom Ragu, Yukon Gold Potatoes

Simply Roasted Chicken Breast 22.75  
Wilted Spinach, Lemon Sauce, Soft Polenta Gratin

Venison Loin Medallions 32.75  
Anjou Pear, Potato Gnocchi, Spiced Red Wine Reduction

Rack of Lamb 33.75  
Mashed Potatoes and Young Green Beans, Grain Mustard Sauce

Beef Culotte Steak 33.75  
Roquefort Blue Cheese Potato Leek Fondue, Arugula Pesto, Wine Merchant Sauce

Grilled Filet Mignon 33.75  
Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables

18 oz. Beef Rib-eye Steak 33.50  
Roasted Garlic Sauce, Broccolini, French Fries

## Three Course Menu \$47.75

Compressed Maine Lobster Salad  
Lemon Aioli, Avocado, Cucumber, Petit Greens

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Grilled Filet Mignon  
Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables

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