



Starters Soup and Salads

Chilled Tiger Prawn Cocktail 15.00
Cocktail Sauce, Lemon

Smoked Tahitian Marlin “Sashimi Style” 13.75
Wasabi Tobiko, Citrus, Asparagus

Tartare of Tuna 13.75
Lightly Spiced with Soy, Chili, Ginger and Avocado

Carpaccio of Beef “Bresaola” 13.75
Arugula Salad, Capers and Shaved Parmesan Cheese

Cast Iron Seared Butterflied Quail and Foie Gras 17.75
On Scallion Pancake, Shiitake Mushroom and Asian “BBQ” Glaze

Bruschetta Prosciutto “Alto Adige” 12.75
Grilled House Made Ciabatta Bread, Roquefort Blue Cheese, Black Mission Fig

Griddle Crab Cake 13.75
Soft Herb Cabbage Slaw, Chipotle Aioli

Tomato Mozzarella “Genovese” 12.75
Basil Pesto, Vine Ripe Tomato

Roasted Red Beets and Goat Cheese 12.75
Toasted Walnuts, Balsamic Reduction, Belgian Endive

Soup of the Day 8.75
Recited Daily

Simple Green Salad with Balsamic Vinaigrette 9.75
Roquefort Blue Cheese, Toasted Pine Nuts

Chopped Heart of Romaine Salad 9.75
Parmesan Dressing and Focaccia Croutons

California “Riviera” Salad
with Barrel Aged Feta Cheese 12.50
with Pepper Seared Ahi Tuna 15.00
with Cocktail Tiger Prawns 15.00

“Economic Stimulus Package” Menu \$35.00

Simple Green Salad or Soup of the Day or Heart of Romaine Salad

Linguine Pasta with Spring Lamb Ragu, Pecorino Romano
or

Sauteed Tiger Prawns, Asparagus Risotto, Reggiano Parmesan
or

Soy Glazed Atlantic Salmon, Wilted Spinach, Baby Bok Choy, Toasted Sesame, Ponzu Sauce
or

Boneless Pork Rib Rack Chop, Wild and Exotic Mushroom Ragu, Yukon Gold Potatoes
or

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

Choose Any Dessert from Our List

April 2009



Open Face Sandwich Prepared on House Made Artisan Bread

Sirloin Steak Medallions, Roasted Tomato, Bacon, Vermont Aged Cheddar 25.00

Maine Lobster Salad, Avocado, Lemon Aioli 25.00

Smoked Scottish Salmon, Cream Cheese, Cucumber, Dill, Red Onion 22.00

Main Course

Oven Roasted Wild Alaskan Halibut 29.75

Potato Puree, Green Asparagus, Riesling Sauce

Pacific Swordfish Medallions 27.75

Roasted Peppers, Spanish Olive Tapenade, Yukon Gold Potatoes

Soy Glazed Atlantic Salmon 27.75

Wilted Spinach, Baby Bok Choy, Toasted Sesame, Ponzu Sauce

Sauteed Tiger Prawns 26.75

Asparagus Risotto, Reggiano Parmesan

Fusilli Pasta with Spicy Italian Sausage 19.75

Charred Peppers, Parsley, Parmesan

Penne Pasta with Sautéed Chicken Breast Tenders 19.75

Capers, Olives, Sun-dry Tomato, Basil

Linguine Pasta with Spring Lamb Ragu "Bolognese Style" 19.75

Colorado Lamb Slowly Simmered with Chianti, Pecorino Romano

Boneless Pork Rib Rack Chop 25.75

Wild and Exotic Mushroom Ragu, Yukon Gold Potatoes

Chicken "Cordon Bleu" (Cave Aged Swiss Cheese, Black Forest Ham) 19.75

Simply Roasted Chicken Breast 19.75

On Wilted Spinach, Lemon Sauce, Soft Polenta Gratin

Venison Loin Medallions 32.75

D'anjou Pear, Potato Gnocchi, Spiced Red Wine Reduction

Rack of Lamb 32.75

Mashed Potatoes and Young Green Beans, Grain Mustard Sauce

Beef Culotte Steak 25.75

Roquefort Blue Cheese Potato Leek Fondue, Arugula Pesto, Wine Merchant Sauce

Grilled Filet Mignon 32.75

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

18 oz. Beef Rib-eye Steak 31.75

Roasted Garlic Sauce, Broccolini, French Fries

Three Course Menu 49.75

Compressed Maine Lobster Salad

Lemon Aioli, Avocado, Cucumber, Petit Greens

Grilled Filet Mignon

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

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