

2008 Dinner Menu

**APPETIZERS AND SALADS**

**ONION SOUP 6**

Topped with Melting Gruyere Cheese

**Heirloom Tomato Salad 12**

Accompanied by Fava Beans, Fresh Mozzarella and a Balsamic Dressing

**Wild Rock Californian Seared scallops 13**

Served with a Truffle Oil and Celery Root

**Tuna Tataki 12**

Seared Ahi Tuna and Avocado Served with Soy Sauce Lime Dressing and Baby Micro Greens

**Norwegian Smoked Salmon 11**

Garnished with Capers, Red Onions, Cream Cheese and a Grey Goose Crostini

**Beet Salad 9**

Accompanied by Warm Goat Cheese and a Orange Honey Champagne Dressing

**Jumbo Shrimp Cocktail 10**

Served with a Spicy Homemade Horseradish

**Organic Mix Green salad 7**

Tossed with a Balsamic Vinaigrette

**CLASSIC CAESAR SALAD 8**

Accompanied by Garlic Croutons, Anchovies and Homemade Parmesan Crisps

**Sashimi Style Halibut 10**

Locally Farmed and Served with a Ponzu Vinaigrette

**Crab, Mango and Avocado Salad 11**

Tossed in a Citrus Dressing

**Fried Calamari 9**

Served with a Chipotle Salsa

# Entrees

## Sautéed Sandab 17

Lemon Confit and Caper Sauce, Mashed Potatoes and Asparagus

## Fried Red Thai Snapper 25

Jamaican Jerk, Baked Potato with Chives, Sour Cream and Fresh Market Vegetables

## Sautéed Sol 16

Served with a Champagne Sauce, Steamed Potatoes and Green Beans

## Pan-seared Grouper 21

Served Nicoise Style

## Grilled Black Angus New York Steak 27

Topped with a Three Peppercorn Sauce, French Fries and Sautéed Spinach

## Roasted Chicken 13

Marinated in Fresh Herbs Served with French Fries and Sautéed Spinach

## Sautéed Filet Mignon 28

Red Wine and Balsamic Sauce, Mashed Potatoes and Sautéed Green Beans

## Rack of Lamb with Port and Black Olive Sauce 28

Green Beans and Mashed Potatoes

## Capellini Pomodoro 11

Organic Tomatoes, Fresh Basil, Parmesan Reggiano and Mozzarella

## Rigatoni 13

Accompanied by Roasted Summer Vegetables