



## Dinner Menu

### Soups & Salads

- Soup of the Day**, chef's whim...7.95  
**Simple Mixed Green Salad**, with Balsamic Vinaigrette or Blue Cheese...8.95  
**Grilled Romaine Salad**, rustic Caesar dressing, pine nuts, parmesan, garlic crostini...9.95  
**Poached Pear & Rocket Arugula Salad**, cambozola, spiced walnuts, port dressing ...10.95  
**Sonoma Salad**, romaine, apples, pears, dried cherries, pecans, blue cheese, vinaigrette...9.95

### Oysters

- Single**, one satisfying Raw Oyster of your choice...2.25  
**Oyster Sampler**, half dozen raw on the half shell, Bloody Mary Mignonette...12.  
**Dirty Dozen**, twelve, raw on the half shell, Bloody Mary Mignonette...18.  
**Fire Grilled Oysters**, three, with a lemon & dill cream sauce...9.95  
**Crispy Fried Oysters**, three, with tabasco butter...9.95  
**Wicked Awesome Oyster Trio**, one raw, one grilled, and one fried...10.95  
**Baked Oysters**, three, with a Meyer lemon garlic butter...9.95

### First Courses

- Cheese Plate**, something old, something new, something stinky & something blue...11.95  
**Ginger Tempura Calamari**, with mango salsa, lemon aioli...9.95  
**Brie "Fondue"** garlic chive oil, herbed crostini...8.95  
**Steamed Mussels**, with pancetta, in saffron broth, with garlic crostini...9.95  
**Dungeness Crab Cake**, with tarragon, leek cream and soy oil...10.95

### Main Courses

- Snake River Kobe Burger**, Cheddar or Brie, chipotle aioli garlic fries...13.95  
**Pumpkin Ravioli**, roasted butternut squash sauce, cranberry chutney, spiced walnuts...15.95  
**Grilled Salmon**, with firecracker tomatillo salsa, grilled veggies, corn cakes...20.95  
**Mussels & Garlic Fries**, with, proscutto, saffron, dried tomato, white wine...15.95  
**Alaskan Halibut**, wasabi tempura, blood orange beurre blanc, sticky rice, vegetables...22.95  
**West Coast Cioppino**, seafood, sausage, chicken, tarragon, Bloody Mary jus, garlic toast ..18.95  
**Kobe Flat Iron Steak**, with chipotle chimichurri, roasted potatoes...24.95  
**Grilled Rib Eye Steak**, peppercorn-whiskey sauce, gorgonzola mashed potatoes...22.95  
**Chicken Breast**, buttermilk brined, on sauteed corn succotash, caper lemon cream sauce...16.95  
**Seared Breast of Duck**, medium rare, with chow-chow, curried potatoes..22.95

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And save room for dessert...Popcorn Ice Cream, Crème Brulee, Bread Pudding & more!  
Join us for Lunch, Weekend Brunch and Dinner 707-996-6409