



Dinner

APPETIZERS

WILD MUSHROOMS IN PUFF PASTRY

SHIMEJA MUSHROOMS, SHALLOTS, COGNAC,
TARRAGON, CREAM 13.95

CHILLED PRAWN COCKTAIL

SPICY COCKTAIL SAUCE, CELERY, SHREDDED LETTUCE 17.95

BLACKENED PRAWNS

LIME, JALAPENO AND CILANTRO SAUCE 17.95

FRENCH ONION SOUP GRATINÉE

SOURDOUGH CROUTON, GRUYERE SWISS 10.95

HAWAIIAN AHI SASHIMI

RIPE AVOCADO, BABY GREENS, SESAME VINAIGRETTE 21.95

SPANIKOPITA

SPINACH AND FETA CHEESE IN FLAKY PHYLLO 11.95

FRESH PACIFIC NORTHWEST OYSTERS

SERVED RAW ON THE HALF-SHELL WITH ICE,
MIGNONETTE SAUCE, LEMON 17.95

FRENCH ESCARGOT

GARLIC BUTTER, WHITE WINE, GINGER
DIJON MUSTARD, PARSLEY 14.95

GREEN CHILI RELLENO

MUSHROOM DUXELLES, GOAT CHEESE,
JALAPENO BUERRE BLANC, CILANTRO, GRILLED SCALLION 12.95

À LA CARTE

LINGUINI PASTA WITH MUSHROOMS AND SPINACH

GARLIC, BUTTER, REGGIANO PARMESAN 16.95

STEAK FRITES WITH MAITRE D' BUTTER

SIRLOIN STEAK, KENNEBEC POTATOES 24.95

Risk is associated with consuming raw oysters, raw proteins and other rare food items. If you have or may have a chronic illness, or if you have or may have an immune disorder, or if you have or may have food allergies, you are at greater risk for serious illness. For advice, please consult your physician before consuming any food. Thank you for your attention to this matter.



Dinner

ENTRÉES

ENTRÉES INCLUDE SOUP OF THE DAY, MIXED SEASONAL GREENS, OR SPINACH SALAD

CRUMBLLED BLUE CHEESE *2.50*

CLASSIC CAESAR SALAD *6.95*

ICEBERG WEDGE SALAD WITH BLUE CHEESE, BACON *6.95*

ANGEL HAIR PASTA WITH SMOKED CHICKEN

BROCCOLI, PARMESAN, GARLIC, CREAM *24.95*

PENNE PASTA WITH TOMATOES AND GRILLED EGGPLANT

BASIL, OLIVE OIL, PARMESAN, GARLIC *21.95*

LINGUINI WITH SHRIMP, CLAMS AND MUSSELS

ROMA TOMATOES, BASIL, OLIVE OIL, GARLIC *32.95*

CHICKEN SAUTÉED WITH ROASTED GARLIC

CANDIED LEMON PEEL, SLICED RED POTATOES *28.95*

PISTACHIO-CRUSTED KING SALMON

WHITE WINE, LEMON, SLICED RED POTATOES *32.95*

PORK TENDERLOIN

HONEY, CRUSHED RED CHILI, DIJON MUSTARD,
YUKON GOLD MASHED POTATOES, VEGETABLE RAGOUT *26.95*

CRISPY VEAL SWEETBREADS

PORT WINE, JALAPENO, BLUE CHEESE, SLICED RED POTATOES *39.95*

FILET MIGNON

COGNAC-MUSTARD SAUCE, SHALLOTS, YUKON GOLD MASHED POTATOES *44.95*

STEAK AU POIVRE

GREEN PEPPERCORNS, CREAM, SHALLOTS, BRANDY *42.95*

GRILLED RIB EYE STEAK

STUFFED BAKED POTATO, HERB BUTTER *42.95*

TOP SIRLOIN STEAK

CRISPY ONIONS, STUFFED BAKED POTATO *32.95*

LAMB SHISH KEBOB

RICE PILAF, ALMONDS, DRIED APRICOTS *32.95*

AUSTRALIAN LOBSTER TAIL AND FILET MIGNON

LEMON BUTTER, STUFFED BAKED POTATO

MARKET PRICE