



DINNER

SAMPLE MENU. SELECTIONS SUBJECT TO CHANGE

APPETIZERS

- Wild Mushrooms in Puff Pastry...13.95
- Armenian Kofta in a Light Tomato Broth...14.95
- Shrimp Cocktail with Spicy Cocktail Sauce...16.95
- Fresh Pacific Coast Oysters on the Half-Shell...19.95
- French Escargot, Garlic Butter, Parsley, Ginger...17.95
- Roasted Green Chili Relleno with Goat Cheese, Mushroom...14.95
- Fresh Dungeness Crab Cocktail with Spicy Cocktail Sauce...23.95
- Hawaiian Ahi Tuna Sashimi Style, Avocado, Sesame Vinaigrette...24.95
- Buratta with American Sturgeon Caviar (half oz.)...19.95
- American Sturgeon Caviar on Ice (one oz.)...39.95

SOUP & SALAD

- French Onion Soup, Gruyere, Sour Dough Crouton...10.95
- New Potato Soup with Bacon & Green Onion...9.95
- Citrus Salad, Cara Cara, Blood Orange, Shaved Fennel...10.95
- Green Salad with Red Onion, Cucumber, Herb Vinaigrette...9.95
- Caesar with Garlic Croutons, Reggiano Parmesan...10.95
- Wedge with Blue Cheese Vinaigrette, Red Onion, Bacon...9.95
- Bloomdale Spinach Salad with Bacon & Herb Vinaigrette...10.95

ENTRÉE

- Grilled Pacific Red Snapper, Jarrahdale Squash, Radicchio...28.95
- Pistachio Crusted King Salmon, White Wine, Meyer Lemon...32.95
- Grilled Filet Mignon, Mustard Cognac Sauce, Twice-Baked Potato...46.95
- Grilled California Lamb Loin Chops, Roasted Cauliflower, Spinach...39.95
- Classic Meatloaf with Mashed Potatoes & Fresh Green Beans...24.95
- Chicken Sauteed with Roasted Garlic & Candied Meyer Lemon Peel...27.95
- Seared Diver Sea Scallops, Mushroom Risotto, Mustard Vinaigrette...46.95
- Medallions of Milk-Fed White Veal, White Wine, Lemon, Capers...42.95

DESSERT

- Crème Brûlée...10.95
- Vintage Press Cheesecake...10.95
- Chocolate Pistachio Tart...10.95
- Blood Orange Ice Cream...10.95
- Chocolate Grand Marnier Cake...10.95