




Starters

 **Dungeness Crab Cake** 13
Cabbage Slaw, Classic Rémoulade

 **Calamari** 9
Cocktail and Tartar Sauces with French Fries

 **Steamed Clams** 9
White Wine, Shallots, Garlic, Butter & Cilantro

Prawn Cocktail 13
Cocktail Sauce and Shredded Iceberg Lettuce

Grilled Castroville Artichoke 9
Balsamic Aioli

Flat Bread Pizza 9
Grilled Chicken or Shrimp, Basil Pesto, Mozzarella, Arugula & Olive Oil

Risotto Fritters 9
Fontina Cheese and Romesco Sauce

Salads and Soups

Clam Chowder 6 *cup* 8 *bowl*
Or **Soup of the Day**

Resort Salad 6 *half* 10 *full*
Organic Greens, Tomatoes, Cucumbers, Choice of Dressing

Iceberg Salad 6 *half* 10 *full*
Bleu Cheese Dressing, Cherry Tomatoes

Caesar Salad 6 *half* 10 *full*
Romaine, Parmigiano-Reggiano, Focaccia Croutons,
Classic Caesar Dressing

Roasted Beet and Goat Cheese 6 *half* 10 *full*
Arugula, Endive & Balsamic Vinaigrette

Poached Pear & Bleu Cheese Terrine 7 *half* 11 *full*
Mixed Greens & Candied Walnuts

Shrimp Louie 13
Chopped Iceberg Lettuce, Tomatoes, Egg,
Spicy Thousand Island Dressing



Seafood Watch is a program of the Monterey Bay Aquarium designed to raise consumer awareness about the importance of buying seafood from sustainable sources. They recommend which seafood to buy or avoid, helping consumers to become advocates for environmentally friendly seafood. Visit www.montereybayaquarium.org and look for links to their Seafood Watch Program for more information.

~18% gratuity added for parties of 8 or more
DINNER MENU

Entrées

Choice of Soup or House Salad

Entrées available a la carte for \$3.00 less than the printed price

Salmon 23

Warm Frisée Salad, Roasted Red Potatoes and Caper-Egg Cream Sauce

Half serving available \$11.50 a la carte

Cioppino 24

Seafood Stew with Clams, Mussels, Shrimp, Scallops, Crab, Fresh Fish and Crostini

Half serving available \$12.00 a la carte

Seared Tuna 25

Pepper Crusted with Steamed Vegetables, Sushi Rice & Ginger-Soy-Lime Sauce

Half serving available \$12.50 a la carte

Seascape Scampi 21

Large Prawns Sautéed with Lemon, White Wine, Garlic, Served over Penne with Broccolini

Scallops 26

Asparagus, Oven-Dried Tomatoes with Cauliflower Puree & Demi Glaze

Double Lobster Tail A.Q.

Roasted Potatoes, Mushrooms, Onions and Asparagus Tips, Herb Beurre Blanc

Filet Mignon 35

Rosti Potato Cake, Morel Spinach Truffle Ragout
(With Lobster Tail) A.Q.

Rack of Lamb 32

Saffron CousCous and Ratatouille

Skirt Steak 20

Mashed Potatoes, Roasted Garlic and Seasonal Vegetables

Rib Eye Steak 29

Garlic Mashed Potatoes and Seasonal Vegetables



Roasted Chicken 22

Fingerling Potatoes, Sautéed Mushrooms, Spinach, Jus & Rosemary-Lemon Butter

Tennessee Whiskey Chicken 18

Peppered Chicken Breast with Fettuccini, Garlic-Butter Sauce & Button Mushrooms

Portabella & Eggplant Napoleon 18

Roasted Portabella Mushrooms layered with Eggplant, Tomato, Squash & Polenta with a Zesty Marinara Sauce

Prime Rib Dinner

Available Friday & Saturday Nights!

10 oz. Prime Rib with Potatoes, Seasonal Vegetables,
Au Jus and Horseradish Cream \$19.00

~18% gratuity added for parties of 8 or more