

Starters

- Coconut Prawns (4)** coconut prawns resting on a bed of spinach leaves w/ sweet chili sauce 9
- Spinach Artichoke & Jalapeno Dip** served with tomato port jam and puglease bread 7
- Dark Chili Prawns (6)** large tiger prawns sauteed in garlic and finished in dark chili sauce, topped with chives & roasted almonds 13
- Steak Tip Portobellos** 6oz steak tips with baby portobellos, aged balsamic and gorgonzola 14
- Seared Ahi** medium rare, sweet soy, sesame seeds on wild greens w/ hot red pepper oil 7
- Baked Brie** wrapped in puff pastry, drizzled with honey and topped with toasted almonds 7
- Red Pepper Hummus & Pita** served with artichokes, olives, feta-tomatoes and parsley oil 9
- Creole Calamari** tentacles/tubes sauteed jalapenos, garlic and tomatoes in a spicy-sweet creole sauce 9
- Crab Cake (1)** panko crusted Dungeness crab cake w/ lemon aioli 7
- Steamer Clams** 1 pound of clams steamed with herbs, garlic, lemon, white wine and butter 12
- Dungeness Crab Dip** lemon zest, artichoke hearts, jalapeno, gruyere, pecorino-romano and parsley 14
- Crab Claws** with garlic butter .5 lb 14.00 | 1 lb 24.00

Flat Bread Pizza

- Pesto** parmesan, feta and grape tomatoes 7
- Tomato port** kalamata olives, capers, red onions, parmesan, feta and grape tomatoes 8
- Chicken Gruyere** spread with gruyere and pecorino cheese, chicken, roasted red peppers, chive and bacon 8

Salade

- Grilled Chicken Breast /3** **Steak Tips /6** **Seared Ahi /8** **Grilled Salmon /8** **Sauteed Prawns /6**
- House** wild greens, balsamic vinaigrette, tomatoes, toasted almonds, red onions and parmesan 7 / 4
- Spinach Pecan** dried cranberries, pecans, red onions and feta with raspberry balsamic dressing 8 / 5
- Caesar** romaine, shaved pecorino and croutons 8 / 5 *anchovies upon request (no charge)*
- Bleu** gorgonzola crumbles, tomatoes, and toasted almonds over romaine with bleu cheese dressing 8 / 5
- Mediterranean** romaine, kalamata olives, pepperoncinis, red onions, tomatoes, and artichokes tossed in white wine vinaigrette, topped with crumbled feta cheese 9 / 6

Split order charge on all dinner entrees 6

8 or more 18% gratuity. One discount type promotion per party. Discounts not accepted on HG viewed holidays.

^ Consuming raw or uncooked steak or salmon or eggs may increase the risk of food borne illness.

From the land

Sweet Georgia Pecan Chicken spicy creole chicken breast laid over rustic fried yams, topped w/candied pecans and drizzled with maple sauce. Served with grilled asparagus 16

Pecorino Chicken chicken breast topped with grated pecorino cheese plated over capellini, tossed with tomatoes, olives, capers and parsley olive oil 15

Stuffed Chicken feta, roasted red pepper, sun-dried tomato, artichoke hearts, and spinach. Covered in a creamy gruyere cheese sauce over vegetable orzo pasta, garnished with pine nuts, chives and olives 18

Lamb Chefs preparation, limited availability. *market price*

Beef Stroganoff sirloin tips, crimini mushrooms and bow-tie pasta topped with gorgonzola 16

6oz Top Sirloin 6oz cut, served with mashed potatoes and broccolini 16

Tenderloin Filet 8oz choice Nebraska tenderloin served with asparagus and mashed potatoes 34

Top Sirloin Baseball 10oz choice Nebraska center cut, with mashed potatoes and broccolini 28

Steak Accoutrements

Bourbon Peppercorn Cream Sauce 3 *Red Wine Demi & Gorgonzola Bleu* 4

Sauteed Brandied Crimini Mushrooms 4 *Tiger Prawns Scampi Style / Creole Style* 6 *Dungeness Crab* 8

Vegetarian friendly

If you're not a vegetarian you may add 4 prawns or 2 jumbo scallops 6 / chicken breast 3

Smoked Sage Pasta farfalle pasta, asparagus, crimini mushrooms, garlic, tomatoes, peas, pine nuts, feta and pecorino cheese in smoked sage cream sauce 14

Pesto Linguini linguini tossed in pesto topped with pine nuts and pecorino cheese 10

Garden Sauté mushrooms, red onions, zucchini, squash, asparagus, tomatoes and orzo, finished with feta and herbed bread crumbs 13

From the sea

Ahi Wasabi sliced rare ahi layed over mixed greens and romaine with tomatoes, roasted red peppers, red onions, pepperoncinis, toasted almonds and pecorino cheese with a light wasabi vinaigrette 15

Broiled Rosemary Salmon simply broiled salmon filet garnished with a rosemary maple butter, served with mashed potatoes and broccolini 18

Crab Cakes panko crusted Dungeness cakes, lemon aioli, mashed potatoes and grilled asparagus 20

Forbidden Scallops Alaskan jumbo scallops resting on a plum port sauce served with an apple smoked bacon and chive risotto cake topped with asparagus spears 23

Dungeness Crab Mac~n~Cheese Dungeness crab tossed in macaroni with creamy gruyere, cheddar and pecorino cheese and finished with a topping of Dungeness crab and herb bread crumbs 18

Creole Salmon & Prawns creole encrusted salmon and tiger prawns over linguini tossed with sauteed roasted red peppers, red onions, capers and dill in a creole cream sauce 21

Seafood Capellini mushrooms, broccolini, tiger prawns, king crab claw, alaskan jumbo scallop, manila clams and angel hair pasta with *bordelaise sauce ~ or ~ parmesan lemon cream sauce* 23