

Valentine's Day

Starters:

Dungeness Crab Cakes baby greens, avocado salsa, and chipotle aioli _____	9.00
Wild Mushroom and Goat Cheese Strudel mixed greens, citrus vinaigrette _____	7.00
Dungeness Crab Cioppino lemon basmati rice, tobiko caviar _____	10.00
Fried Calamari chipotle aioli, cocktail sauce _____	8.00
Sampler Plate crab cake, smoked salmon flat bread, bruschetta, calamari, beef skirt, scallops _____	12.00

Soup or Salad:

Seafood Chowder shrimp, clams, mahi-mahi, salmon, mussels _____	5/6.00
Classic Caesar Salad garlic croutons, pecorino Romano cheese _____	4.00
Organic Mixed Greens candied walnuts, blue cheese, house made balsamic vinaigrette _____	3.00
Prosciutto Wrapped Asparagus Salad mixed greens, pecorino Romano, truffle oil _____	7.00
Belgian Endive Salad bacon, candied walnuts, blue cheese, mixed greens, honey mustard vinaigrette _____	6.00

Entrees:

Veal Stuffed Airline Chicken soft polenta, mixed vegetables, Dijon sauce _____	18.00
Creek Stone Filet & Lobster potatoes au gratin, asparagus, béarnaise sauce _____	38.00
Pancetta Wrapped Filet of Beef potatoes au gratin, asparagus, red wine sauce _____	28.00
Volcano Marinated skirt steak garlic mashed potatoes, mixed vegetables, onion rings _____	17.00
Grilled Mahi-Mahi crab-avocado salad, basmati rice, fried plantains, Lime sauce _____	24.00
Pan Seared Day Boat Scallops Yukon potatoes, baby spinach, corn, Meyer lemon beurre blanc _____	19.00
Cheese Trio Tortelloni sweet corn, peas, Alfredo sauce _____	13.00
Seafood Paella prawns, clams, mussels, salmon, pepper, onions, roasted tomato broth _____	20.00
Vegetarian Risotto spinach, asparagus, corn, peas, basil pesto, fresh mozzarella cheese _____	14.00
Grilled Black Angus Rib Eye Steak mashed potatoes, mixed vegetable, blue cheese sauce _____	25.00
Dungeness Crab Stuffed Maine Lobster Tail lemon basmati rice, asparagus, citrus vinaigrette _____	38.00
Marinated Australian Rack of Lamb Mediterranean pasta salad, Roasted garlic Dijon sauce _____	27.00
Lime Risotto Dungeness crab stuffed prawns, snow peas, tomatoes, citrus beurre blanc _____	24.00
Crab and Artichoke Ravioli prawns, crab, tomatoes, green onions, roasted shrimp sauce _____	21.00
White Veal Parmesan grilled polenta, Italian arugula, roasted tomato basil sauce _____	16.00
Grilled pepper Salmon basmati rice, Julian vegetables, toviko caviar sauce _____	19.00
Spinach Pine-nut's Ravioli Asparagus, mushrooms, sweet corn, roasted pepper sauce _____	13.00

We add 18% gratuity to parties of 6 and up.