



Fall Dinner

Appetizers

Whole Roasted Baby Pumpkin

Spicy Smoked Chicken, Jarlsberg Cheese 11.95

Wild Mushrooms in Puff Pastry

Shimeja Mushrooms, Shallots, Cognac,
Tarragon, Cream 11.95

Chilled Prawn Cocktail

Spicy Cocktail Sauce, Celery, Shredded Lettuce 14.95

Blackened Prawns

Lime, Jalapeno and Cilantro Sauce 14.95

French Onion Soup Gratinée

Sourdough Crouton, Gruyere Swiss 8.95

Hawaiian Ahi Sashimi

Ripe Avocado, Baby Greens, Sesame Vinaigrette 18.95

Spanikopita

Spinach and Feta Cheese in Flaky Phyllo 8.95

Fresh Pacific Northwest Oysters

Served Raw on the Half-Shell with Ice,
Mignonette Sauce, Lemon 14.95

French Escargot

Garlic Butter, White Wine, Ginger
Dijon Mustard, Parsley 13.95

Green Chili Relleno

Mushroom Duxelles, Goat Cheese,
Jalapeno Buerre Blanc, Cilantro, Grilled Scallion 11.95

Peruvian Ceviche

Ahi, Halibut, Avocado, Mango, Fresh Lime Juice, Cilantro,
Serrano Chili, Oregano, Fried Plantains 13.95

Shared Dishes 4.50

Corkage 18 per 750ml bottle

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.



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Entrées

Entrées Include Soup of the Day, Mixed Seasonal Greens, or Spinach Salad

Crumbled Blue Cheese 2.50

Classic Caesar Salad 5.95

Iceberg Wedge Salad with Blue Cheese, Bacon 5.95

Angel Hair Pasta with Smoked Chicken

Broccoli, Parmesan, Garlic, Cream 21.95

Stuffed Chicken Mousseline

Avocado, Leeks, Cream 26.95

Pistachio-Crusted King Salmon

White Wine, Lemon, Sliced Red Potatoes 29.95

Pork Tenderloin

Honey, Crushed Red Chili, Dijon Mustard,
Yukon Gold Mashed Potatoes, Vegetable Ragout 23.95

Filet Mignon

Cognac-Mustard Sauce, Shallots, Yukon Gold Mashed Potatoes 39.95

New York Pepper Steak

Port Wine Sauce with Black, Green and Pink Peppercorns 39.95

New York Steak

Stuffed Baked Potato, Herb Butter 39.95

Top Sirloin Steak

Crispy Onions, Stuffed Baked Potato 28.95

Lamb Shish Kebob

Rice Pilaf, Almonds, Dried Apricots 29.95

Crispy Veal Sweetbreads

Port Wine, Jalapeno, Blue Cheese, Sliced Red Potatoes 29.95

Australian Lobster Tail and Filet Mignon

Lemon Butter, Stuffed Baked Potato

Market Price

May We Assist with Your Holiday Plans?

Please ask us today about private dining, parties,
catering and gift certificates for the festive season.