

SMALL PLATES

CLASSIC SHRIMP COCKTAIL Chilled Jumbo Shrimp with Classic Cocktail Sauce	16
CHAMPAGNE LOBSTER SEAFOOD SALAD Champagne Seafood Salad with Calamari, Scallops, Shrimp & Lobster	19
CHARRED OCTOPUS Grilled Octopus with Black Olive Oil, Tomatoes & Roasted Peppers in a Citrus Olive Oil	15
SCALLOPS, SHRIMP & CHORIZO PERUVIAN YELLOW PEPPER Diver Sea Scallops & Jumbo Shrimp over Maple Sweet Potatoes with a Chorizo Peruvian Yellow Pepper Sauce	21
TUNA BITES Yellowfin Tuna Sautéed "Rare" Served over Wasabi Aioli	13
COCONUT SHRIMP Jumbo Shrimp Served with a Mango Papaya Salsa	16
DUNGENESS CRAB CAKES Pan Fried Alaskan King Crab Cakes over Spinach with a Pernod Cream Sauce	13
VEAL AGNOLOTTI Shredded Veal Ossobuco Wrapped with Homemade Pasta in Sage Butter	13

SALADS

BURGUNDY PEAR SALAD*	11
Chilled Burgundy Pear Salad with Maple Walnuts & Fresh Raspberry Vinaigrette	
BLT SALAD	13
Lettuce, Tomato, Gorgonzola Cheese & Apple Smoked Bacon with Blue Cheese Dressing	
CLASSIC CAESAR SALAD FRICO	11
Hearts of Romaine with a Light Anchovy Dressing in a Parmesan Tuile	
SPINACH SALAD & CRISPY GOAT CHEESE*	13
Wilted Spinach & Smoked Bacon, Apples & a Crispy Goat Cheese Fritter with a Red Wine Vinaigrette	
BUFFALO MOZZARELLA & TOMATO	16
Sliced Buffalo Mozzarella & Beefsteak Tomato with Basil Oil & Agrodolce Saba	
BABY BEETS & GOAT CHEESE*	13
Roasted Baby Beets with Crumbled Goat Cheese, Pignoli Nuts & Micro Greens in a Tangerine Champagne Vinaigrette	
CAPETOLA SALAD	14
Avocado, Oranges, Pignoli Nuts, Gorgonzola Cheese & Cherry Tomatoes over California Greens with a Sherry Shallot Vinaigrette Dressing	

SURF

PANKO YELLOWFIN TUNA*	35
Pan Seared Panko Avocado Yellowfin Tuna with a Japanese Soy BBQ Glaze & Wasabi Mashed Potatoes	
COLUMBIA RIVER WILD SALMON	26
Macadamia Onion Encrusted Columbia River Wild Salmon in a Citrus Sauce served with Plantain Baskets filled with Mashed Potatoes	
CHILEAN SEA BASS	34
Roasted Chilean Sea Bass over Spinach & Mashed Potatoes in a Port Wine Jerez Reduction	
TWIN SOUTH AFRICAN LOBSTER	38
Broiled South African Lobster Tails served with Saffron Butter, Mashed Potatoes & Tied Vegetables	
GRILLED BRONZINI	35
Grilled Bronzini with Fresh Herbs and Lemon Oil over Asparagus and Polenta Rings	

TURF

LONG ISLAND DUCK	28
Crispy Long Island Duck with Lingonberry Orange Sauce, Mashed Potatoes & Tied Vegetables	
AMISH CHICKEN	23
Roasted Amish-Raised Free Range Chicken with Porcini Mushroom Jus, Polenta Croutons & Haricot Vert	

PASTA & RISOTTO

GOLDEN SEAFOOD RISOTTO	34
Lobster, Shrimp, Scallops & Manila Clams with Parmesan Cheese	
CAJUN RIGATONI	25
Grilled Chicken, Andouille Sausage with Spicy Fresh Tomato Sauce over Rigatoni Pasta	
LOBSTER MACARONI & CHEESE	26
Elbow Pasta with Bacon Cheddar Cream Sauce Topped with Fresh Lobster, Shaved Truffles & a Panko Parmesan Crust	
BUTTERNUT SQUASH, KALE & CRANBERRY QUINOA	23
Butternut Squash, Kale, Pignoli Nuts & Dried Cranberries in a Peruvian Red Quinoa	

SIDE DISHES 8

WILD MUSHROOMS ~ GRILLED ASPARAGUS ~ BROCCOLI RABE ~ QUINOA

MANCHEGO TRUFFLE FRIES ~ WASABI MASHED POTATOES ~ BAKED POTATO WITH SOUR CREAM

* Contains Nuts

Eating Raw or Undercooked Food Can Cause Illness, Especially in People with a Medical Condition