

DAILY DINNER SPECIALS

Monday

Whole Roasted Chicken "Tagine," & Couscous 53
(Serves two to three people)

Tuesday

Arctic Char Grenobloise, Leek Ragout, Pan Fried Potatoes 29

Wednesday

Roasted Duck Confit, Sweet Yams, Sauteed Cabbage, Duck Rillette, Frisee 28

Thursday

Braised Lamb Shank, Oven Roasted Carrots, Chipolini Onions 30

Friday

Seafood Paella with Spanish Chorizo 59
(Serves two to three people)

Saturday

Slow Cooked Prime Rib of Beef, Baked Potato, Thyme Jus 34

Sunday

Osso Buco, Creamy Polenta, Fried Parsnips, Natural Jus 30

APPETIZERS

Moules Marinieres

Mussels in White Wine 15

Seared Sea Scallops

Truffle Celery Root Puree, Sautéed Wild Mushrooms, Veal Jus 15

Slow Braised Short Rib

Castroville Artichoke and Micro Cilantro Salad 16

Cheese and Charcuterie
Cornichons, Fig Walnut Bread 21

Classic French Onion Soup
Spicy Pumpkin and Butternut Squash Bisque
Organic Gazpacho Soup

11

SALADS

Roasted Goat Cheese with Baby Arugula
Heirloom Tomatoes, Sherry Basil Vinaigrette, Merlot Reduction 13

Live Butter Lettuce Salad
Endive, Radicchio, Candied Walnuts, Citrus Thyme Vinaigrette 13

Baby Beet Salad
Roquefort Cheese, Mache, Roasted Shallot Vinaigrette 14

Traditional Caesar Salad
Rosemary Crouton, Parmesan Cheese 15
Add Grilled Chicken, Grilled Shrimp or Grilled Salmon 19

FRUITS DE MER

Grand Plateau
(Serves six to eight people)
8 Pieces Little Neck Clams
1/2 of Crab Salad
1 Maine Lobster
8 Pieces House Smoked Mussels
12 Pieces Hama Hama Oysters
6 Ounces Tiger Shrimp

120

Petite Plateau

(Serves two to four people)

4 Pieces Little Neck Clams

1/4 Pound Crab Salad

1/2 Maine Lobster

4 Pieces House Smoked Mussels

6 Pieces Hama Hama Oysters

3 Ounces Tiger Shrimp

65

ENTREES

Brandt New York Prime Steak

Pommes Frites, Brandy Peppercorn Sauce 37

155 Justin, Cabernet Sauvignon, Paso Robles, California 18

Brandt Western Bone in Rib Eye Steak

Roasted Spring Vegetables, Bearnaise Sauce 36

153 Pirramimma, Petit Verdot, McLaren Vale, Australia 16

Grilled Filet Mignon

Roasted Herb Fingerling Potatoes, Red Wine Sauce 37

165 Truchard, Merlot, Carneros 18

Grilled Lamb T-Bone

Olive Oil Potato Puree, Asparagus, Chanterelle Mushrooms, Rosemary Jus 36

161 Roshambo Justice, Syrah, Dry Creek Valley 16

Sauteed Striped Bass

Swiss Chard, Fennel Onion Confit, Lemon Oil and Caraway Sauce 29

107 Kingston Family Vineyards *Tobiano*, Sauvignon Blanc, Casablanca, Chile 16

159 Hitching Post *Cork Dancer 6.1*, Pinot Noir, Santa Barbara, California 20

Orange Tequila-Lime Chicken

Chipotle Mashed Potatoes, Tomato Avocado Salad 28

109 Max Ferd. Richter Zeppelin, Riesling, Mosel-Saar-Ruwer, Germany 12

Chorizo Crusted Salmon

Parmesan Tomato Risotto, Fresh English Peas, Shallot Sauce 28

201 Paringa Individual Vineyard, Sparkling Shiraz, South Australia 16

151 Juan Gil, Monastrell, Jumilla, Spain 15

Pan Roasted John Dory

Warm Ratatouille, Chablis Beurre Blanc 29

111 Talley Vineyards Estate, Chardonnay, Arroyo Grande, California 18

105 Didier Champalou, Vouvray Sec, Loire, France 16

Penne Puttanesca

Roasted Tomatoes, Capers, Anchovies, Garlic, Black Olives 24

107 Kingston Family Vineyards Tobiano, Sauvignon Blanc, Casablanca, Chile 16

Lemon Parsley Gnocchi

Pear Tomatoes, Summer Squash, Roasted Garlic 22

103 Anne Amie, Pinot Gris, Willamette Valley, Oregon 15



Ham Black Truffle Macaroni and Cheese 10

Yukon Gold Potato Gratin

Brown Butter Asparagus

Fricassee of Mushrooms

Macaroni and Cheese

French Green Beans

Creamed Spinach

7

18% service charge is added to parties of eight or more

\$5.00 charge will be added to each split item

Menu Subject to Change