Specials for Wednesday, February 6th

Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario
Sous Chefs: Antonio Arreola and Alejandro Zambrano

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Today's Appetizers

Pizza Caprese
Fresh mozzarella, roma tomatoes, and basil on a hand stretched crust 10.50

Crab Cocktail
Dungeness crab with cocktail sauce, lemon, and avocado 11.50

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Entree Salad Specials

Asian Chicken Salad
Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wontons, cilantro, and almonds 18.95

Entree Salad Specials

Sweet Potato and Pecan Ravioli
With mushroom and marsala sauce 10.95

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Today's Entree Specials

Many of today's seafood items may be prepared without sauce or breading.

Feated Dinner Entree

Wednesday Choice Steaks! Menu
Your choice of large prime top sirloin, with crispy fried onions and chef’s steak sauce, choice petite filet mignon with a mocha rub and porcini butter, or smoked 10 oz. prime rib. Served with mashed potatoes, vegetables, and soup or house salad 23.95 Substitute salad bar 3.00 additional PLUS! Includes glass of house wine or well martini.
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Alaskan Halibut
Sauteed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 29.95
Pair with a glass of Tangley Oaks Merlot 9.00
Pair with a glass of Day Owl Rose 8.50

Alder Smoked Prime Rib of Beef
Covered in our own special seasonings and slow roasted. Served with roasted garlic mashed potatoes. Captain's Cut 29.95 Regular Cut 26.95

California Yellowtail
Grilled with macadamia nut crust and topped with mango salsa and a coconut key lime sauce. Served with jasmine rice 27.95
Pair with a glass of EOS Chardonnay 9.00
Pair with a glass of Morgan Sauvignon Blanc 9.75

Canadian Ling Cod
Blackened and topped with crab meat and a chipotle lime beurre blanc. Served with roasted garlic mashed potatoes 27.95
Pair with a glass of Morgan Sauvignon Blanc 9.75

Hawaiian Ono
Chargrilled with a sugar crust and topped with dijon cream. Served with sauteed spinach, artichoke hearts, and roasted garlic mashed potatoes 27.95
Pair with a glass of Day Owl Rose 8.50
Pair with a glass of 75 Sauvignon Blanc 8.00

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House-Made Dessert Specials

Banana Bread Pudding
Served warm with vanilla bean ice cream. 8.50

Caramel Pecan Cheesecake
Caramelized pecans folded into our housemade New York style cheesecake. 8.95

Wine Specials

Day Owl Rosé
Nuanced layers of strawberry, raspberry and cola, balanced with spice notes.
Glass 8.30 Bottle 33.00

Tangley Oaks Merlot
Silky tannins with bold cherry aromas and lingering lavender on the finish
Glass 9.00 Bottle 35.00

EOS Chardonnay
Lightly oaked with baked apple and candied kumquat on the palate.
Glass 9.00 Bottle 35.00

75 Sauvignon Blanc
Bright and crisp with subtle notes of tangerine, gooseberry, and meyer lemon.
Glass 8.00 Bottle 31.00

Layer Cake Pinot Noir
Vibrant flavors of cherry and vanilla with soft tannins.
Glass 9.00 Bottle 35.00

B.R. Cohn Cabernet Sauvignon
Black plum, cassis, and peppercorn.
Glass 9.75 Bottle 38.00

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Visit our Beach Market next door: Wood-fired pizza, gourmet sandwiches and salads, beverages, soft-serve ice cream and fine gifts.
Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.