

Sample Daily Specials Page

Executive Chef: Jeff Westbrook • Sous Chef: Jonathan Glass

Today's Appetizers



Pear and Gorgonzola Salad
Mixed greens topped with D'Anjou pears, candied pecans and gorgonzola cheese. Finished with zinfandel vinaigrette 6.95

Fresh Steamed Clams
Steamed in shallots, white wine, basil, and lemon. Served with garlic bread 10.95

Soup of the Day
Potato Leek
Cup 3.95 Bowl 4.95

Smoked Pork Loin Pizza
Caramelized onion, basil pesto, roma tomatoes and provolone cheese on a hand stretched crust 8.95

Entree Salad Specials

Jumbo Prawn Salad
Chargrilled and served over mixed greens with Asian vinaigrette, mango salsa, and toasted macadamia nuts 17.95

Skirt Steak Salad
Chargrilled and served over mixed greens with grilled vegetables, pinenuts, balsamic vinaigrette and goat cheese 17.95

Today's Entree Specials

Many of today's seafood entrees can be prepared without sauce or breading, or simply char-broiled upon request.

Fresh Hawaiian Mahi

Chargrilled with a honey hoisin glaze and garnished with cilantro, pickled ginger and sesame seeds. Served with jasmine rice 19.95
Pair with a glass of Morgan Sauvignon Blanc 7.75
Pair with a glass of DeLoach Pinot Noir 7.50

Fresh Pacific Swordfish

Chargrilled with a sugar crust over sauteed spinach and artichoke hearts with dijon cream. Served over grilled vegetable polenta 19.95
Pair with a glass of Cuvaion Chardonnay 9.75
Pair with a glass of Benziger Cabernet Sauvignon 7.00

Fresh Wild Striped Sea Bass

Blackened and topped with a lemon saffron aioli. Served over sauteed spinach with roasted garlic mashed potatoes 22.95
Pair with a glass of St. Francis Rose' 6.00
Pair with a glass of Testarossa Chardonnay 11.00

Featured Dinner Entree

Fresh Wild Salmon Azteca

Lightly floured and sauteed with mushrooms, lemon, green onions, capers and spicy chili arbol. Served with rice pilaf 23.95
Pair with a glass of Greg Norman Pinot Noir 8.00
Pair with a glass of Geyser Peak Sauvignon Blanc 6.75

Fresh Alaskan Halibut Oscar

Lightly floured and grilled with crab meat, fresh asparagus, and bearnaise sauce. Served with roasted garlic mashed potatoes 24.95
Pair with a glass of Martin Alfaro Chardonnay 8.00
Pair with a glass of Tiziano Chianti 5.75

Alder Smoked Prime Rib of Beef

Smoked in our own special seasonings and slow roasted. Served with roasted garlic mashed potatoes
Captain's Cut 24.95 Regular Cut 22.95
Pair with a glass of Raymond Merlot 7.75
Pair with a glass of Cinnabar Meritage 8.00
Served over artichoke risotto 19.95

House Made Dessert Specials

...to complement our Dessert, After-Dinner Drink and Espresso Coffees Menu

Banana Cheesecake

Fresh bananas folded into a creamy New York style cheesecake 5.95

Strawberry Shortcake

Pound cake smothered with vanilla bean ice cream, fresh berries, and whipped cream 5.95

Wine Specials

St. Francis Rose'

Dry, light bodied, fruit forward and refreshing wine shows ample red fruit and picked raspberries
Glass 6.00 Bottle 23.00

Testarossa "Castello" Chardonnay

Layers of complex fruit flavors, spice, and minerality
Glass 11.00 Bottle 43.00

Sebastiani Sonoma County Chardonnay

Bright acidity keeps fruit and texture nicely in balance, and the finish is laced with vanilla and praline flavors.
Glass 6.25 Bottle 26.00

Benziger Cabernet Sauvignon

With aromas of dark fruit and rich earth, this Cabernet is smooth and balanced finishing with a full body
Glass 7.00 Bottle 23.00

Cellar No. 8 Zinfandel

Crafted at the historic Asti Winery in Sonoma County. Delivering rich flavors of spice, earth and chocolate.
Glass 6.25 Bottle 24.00



denotes house specialty

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