

## Dinner Menu

### appetizers

#### \*PORTUGUESE CLAMS

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$13.<sup>50</sup>

#### \*STEAMED MUSSELS

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC & SHALLOT JUS. \$13

#### PULLED PORK ENCHILADAS

HOUSE SMOKED PORK SHOULDER, GREEN ONIONS AND FONTINA CHEESE ROLLED INSIDE FLOUR TORTILLAS, SERVED WITH TOMATILLO SALSA, CILANTRO CITRUS CRÈME FRAICHE, HOUSE MADE MOLE AND JICAMA SLAW. \$12

#### CRAB CAKES

THREE DUNGENESS CRAB CAKES SEARED GOLDEN BROWN AND SERVED WITH LEMON CAPER AIOLI AND CILANTRO OIL. \$18.<sup>50</sup>

#### FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$12

#### COCONUT SHRIMP

JUMBO SHRIMP COATED IN COCONUT, FRIED GOLDEN BROWN, ACCOMPANIED BY HOUSEMADE SPICY HUCKLEBERRY ORANGE MARMALADE. \$13

#### \*CAPRESE

WHOLE MILK MOZZARELLA, ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SHREDDED PARMESAN. \$10

#### FRIED OYSTERS

FRESH PACIFIC OYSTERS COATED IN SEASONED PANKO AND FRIED CRISPY, SERVED WITH CREOLE REMOULADE. \$13

### soup

#### SOUP DU JOUR

SCRATCH SOUP MADE FRESH DAILY. CUP \$5/BOWL \$7

#### \*CORN & CRAWFISH CHOWDER

CORN AND POTATO CHOWDER TOPPED WITH TRINITY, BACON, SWEET CORN AND CRAWFISH TAILS. CUP \$5/BOWL \$8

### salads

ADD GRILLED OR BLACKENED CHICKEN BREAST \$5 OR WILD SOCKEYE SALMON TO ANY SALAD \$6

#### GREEN GARDEN SALAD

MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES, WITH YOUR CHOICE OF DRESSING. (RANCH, BLEU CHEESE, ROASTED RED PEPPER VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$6.<sup>25</sup>

#### TCB HALF CAESAR

GRILLED HALF HEART OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS & HOUSEMADE CAESAR DRESSING. \$4.<sup>75</sup>

#### \*GREEK SALAD

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$9.<sup>25</sup>

#### \*WARM SPINACH SALAD

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$9.<sup>25</sup>

#### \*SPRING MIX SALAD

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$9.<sup>25</sup>

#### BLACKENED BLEU N.Y. STRIP SALAD

TENDER NEW YORK STRIP STEAK BLACKENED AND SERVED ON A BED OF MIXED GREENS TOSSED WITH GORGONZOLA CHEESE, TOMATOES AND BALSAMIC VINAIGRETTE. TOPPED WITH CRISPY FRIED SHALLOTS. \$14.<sup>25</sup>

### pasta

#### RED CHILE LIME SHRIMP

SHRIMP SAUTÉED WITH WILD MUSHROOMS, TRINITY AND GREEN ONIONS IN A NEW MEXICO RED CHILE LIME SAUCE TOSSED WITH LINGUINE. \$25

#### TORTELLINI TOMATO PESTO

CHEESE TORTELLINI WITH CRIMINI MUSHROOMS, SPINACH AND PINE NUTS IN HOUSE TOMATO, BASIL PESTO SAUCE. \$16.<sup>50</sup>

#### PORTOBELLO MUSHROOM RAVIOLI

PORTOBELLO AND CRIMINI MUSHROOM STUFFED RAVIOLI IN A CREAMY TOMATO ROSEMARY SAUCE. \$17

#### CHICKEN FLORENTINE ALFREDO

GRILLED CHICKEN BREAST, SPINACH, TOMATOES AND MUSHROOMS IN A GARLIC WHITE WINE CREAM SAUCE, TOSSED WITH PENNE PASTA. \$18

#### LOBSTER RAVIOLI

JUMBO MAINE LOBSTER FILLED RAVIOLI WITH SAUTÉED TOMATOES AND GREEN ONIONS IN A RICH GARLIC SHERRY PARMESAN CREAM SAUCE. \$24

#### PASTA PRIMAVERA (VEGAN)

SAUTÉED BELL PEPPERS, MUSHROOMS, ONIONS, SPINACH, ARTICHOKE HEARTS AND CAPERS IN OUR HOUSE TOMATO SAUCE TOSSED WITH PENNE PASTA. \$17

# entrees

## Turf

### **\*PRIME RIB**

PREMIUM CHOICE MIDWESTERN ANGUS PRIME RIB, SEASONED AND SLOW ROASTED, ACCOMPANIED BY AU JUS AND HORSERADISH CREAM, SERVED WITH POTATO DU JOUR. 10 oz. \$25/16 oz. \$32

### **N.Y. STRIP**

12 OZ CUT OF BEEF STRIPLOIN, CHARBROILED AND TOPPED WITH A WILD MUSHROOM AND SHALLOT RAGOUT, SERVED WITH SWEET POTATO FRIES. \$29

### **\*FILET MIGNON**

GRILLED 8 OZ CUT OF CHOICE BEEF TENDERLOIN, TOPPED WITH BRANDY GREEN PEPPERCORN DEMI-GLACE CREAM SAUCE, SERVED WITH POTATO DU JOUR. \$36

### **\*RACK OF LAMB**

NEW ZEALAND RACK OF LAMB GRILLED AND TOPPED WITH ROASTED GARLIC, ROSEMARY DIJON DEMI-GLACE, SERVED WITH POTATO DU JOUR. \$36

### **HUCKLEBERRY PORK CASSONADE**

PORK TENDERLOIN SCALLOPINE SAUTÉED WITH HUCKLEBERRIES, ARTICHOKE HEARTS, MUSHROOMS AND TOMATOES, FINISHED WITH A TOUCH OF BROWN SUGAR AND CREAM, SERVED WITH POTATO DU JOUR. \$21

### **\*ROASTED HALF CHICKEN**

HERB BRINED, SLOW ROASTED HALF CHICKEN, SMOTHERED WITH A CARAMELIZED SHALLOT DEMI-GLACE, SERVED WITH RICE PILAF. \$19

### **BABY BACK RIBS**

HARDWOOD SMOKED PORK BABY BACK RIBS WITH OUR HOUSE MANGO, ANCHO, PEACH BBQ SAUCE, SERVED WITH COLESLAW AND FRENCH FRIES. HALF RACK \$14 FULL RACK \$27

## Surf

### **IDAHO TROUT DORE**

IDAHO RUBY RAINBOW TROUT FILLET, LIGHTLY FLOURED AND PAN SEARED GOLDEN BROWN WITH CRISPY FRIED CAPERS, FRESH LEMON AND LEMON BUTTER, SERVED WITH RICE PILAF. \$19

### **\*CEDAR PLANK SALMON**

GRILLED AND CEDAR SMOKED WILD SOCKEYE SALMON TOPPED WITH GRANNY SMITH APPLE SLAW, LEMON BEURRE BLANC, SERVED WITH RICE PILAF. \$26

### **\*PAN SEARED SCALLOPS**

JUMBO SEA SCALLOPS PAN SEARED, SERVED ON A BED OF FLASH SAUTÉED SPINACH, ARTICHOKE HEARTS, TOMATOES AND MUSHROOMS, WITH CRISPY PROSCIUTTO, SERVED WITH RICE PILAF. \$29

### **STUFFED HALIBUT**

FILLET OF FRESH WILD HALIBUT STUFFED WITH DUNGENESS CRAB AND BRIE, OVEN BAKED AND TOPPED WITH LEMON DILL BUERRE BLANC, SERVED WITH RICE PILAF. \$34

### **SEAFOOD CIOPPINO**

MIXED SEAFOOD SAUTÉED WITH GARLIC, SHALLOTS AND SHERRY IN A SAVORY TOMATO SHELLFISH BROTH. SERVED WITH TOASTED FRENCH BAGUETTE. \$26

### **AHI**

SESAME CRUSTED AHI TUNA STEAK, PAN SEARED RARE WITH HUCKLEBERRY LIME TERIYAKI GLAZE, SERVED WITH RICE PILAF. \$31

#### **\* GLUTEN FREE**

**HAVE ALLERGIES? INFORM YOUR SERVER AND WE WILL BE HAPPY TO ACCOMMODATE!**

18% Gratuity included on parties of 6 or more

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS