

Dinner Menu

appetizers

***PORTUGUESE CLAMS**

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$13.⁵⁰

***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. \$18.⁵⁰

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). \$6.²⁵

TCB HALF CAESAR

GRILLED HALF HEART OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS & HOUSEMADE CAESAR DRESSING. \$4.⁷⁵

***GREEK SALAD**

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$9.²⁵

***WARM SPINACH SALAD**

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$9.²⁵

***SPRING MIX SALAD**

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$9.²⁵

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. \$14.²⁵

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. \$16.⁵⁰

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 MINT, PORT WINE & HUCKLEBERRY 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

STUFFED CHICKEN

CHICKEN BREAST STUFFED WITH PROSCIUTTO AND BRIE, BREADED AND BAKED GOLDEN BROWN WITH FRESH TOMATO SHERRY CREAM SAUCE, SERVED WITH RICE PILAF. \$21

***BEEF SHORT RIBS**

CHOICE BRAISED BEEF SHORT RIBS WITH A SAVORY PAN SAUCE AND GREMOLATA GARNISH, SERVED WITH POTATO DU JOUR. \$30

Surf

PIÑON TROUT

IDAHO RUBY RAINBOW TROUT CRUSTED WITH PINE NUTS AND PAN SEARED GOLDEN BROWN, TOPPED WITH ROASTED PINE NUT, AMARETTO, ORANGE COMPOUND BUTTER, SERVED WITH RICE PILAF. \$20

***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

***SHRIMP SCAMPI**

JUMBO WILD MEXICAN PRAWNS SAUTÉED WITH GARLIC, SHALLOTS, TOMATOES, WHITE WINE AND LEMON, FINISHED WITH BUTTER AND FRESH BASIL. SERVED WITH RICE PILAF. \$27

***PAELLA**

SHRIMP, CHICKEN, CHORIZO, ANDOUILLE SAUSAGE, MUSSELS, SALMON, ONIONS, TOMATOES AND GARLIC SLOWLY SIMMERED WITH RICE IN A SAVORY SAFFRON SEAFOOD BROTH. \$28

***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