

Valentines Day 2010

Starters

- Oysters on the ½ Shell* - spicy cocktail sauce & mignonette \$10
Dungeness Crab and Shrimp Cakes - lemon aioli \$10
Crispy Calamari - remoulade sauce, lemon wedges \$11
Roasted Garlic and Cambozola Cheese - sundried cherries relish, crostini \$9
Jumbo Shrimp Cocktail - mango-jicama-cucumber salad, spicy horseradish cocktail sauce \$12
House Salad - mixed greens, tomatoes, English cucumber, red onions \$5
Caesar Salad - romaine hearts, croutons, anchovies, shaved Pecorino Romano \$7
Wedge Salad - iceberg lettuce, blue cheese dressing, bacon, tomato, red onion \$7
Warm Goat Cheese Salad - goat cheese marinated in virgin olive oil, thyme & garlic, mixed greens, Kalamata olives, honey-thyme dressing \$9
Baby Spinach Salad - tossed with bacon, button mushrooms, candied walnuts, blue cheese and balsamic dressing \$7
Wild Mushroom Soup \$5 *Soup du Jour* \$5

From the Grill

Served with seasonal vegetables and choice of baked, colcannon mashed, lyonnaise potatoes or creamy polenta

- Australian Lobster Tail* - 10 oz \$35
Bone-in Rib Steak - 14 oz \$27
Filet Mignon - 10 oz \$28
New York Strip (USDA Prime) - 12 oz \$35
Prime Rib of Beef - 12 oz \$26
Lamb Chops (T-Bone) - 12 oz \$24
Broiler Classic Porterhouse - 30 oz \$45

Entrées

- Filet Mignon & Grilled Prawns* - lemon caper beurre blanc, colcannon mashed potatoes and fresh asparagus \$29
Chicken Breast - sautéed with garlic, basil, sundried tomatoes, artichoke hearts, sherry and cream. colcannon mashed potatoes \$18
Fettuccini Pasta with Prawns and Scallops - tossed with garlic, capers, chopped tomatoes, prawn butter and wilted arugula \$21
"The Broiler" Beef Wellington - Grilled 8oz tenderloin, wild mushroom ragout, puff pastry cap, colcannon mashed potatoes and fresh asparagus \$28
Whiskey Caramelized Salmon Fillet - colcannon mashed potatoes, cucumber, sweet garlic and lemon sauce \$20
Prawns, Asparagus and Butter Risotto - Arborio rice, fresh basil, sundried tomatoes, sherry wine butter sauce \$20