



## Dinner Menu

### Soups and Salads

- Soup of the Day**, made from the farmers' fancy and the chefs' whim...A.Q.  
**Figs in a Blanket**, spinach, arugula, fresh figs, chevre, & walnuts in a chilled crepe, port dressing...9.95  
**Sonoma Salad**, romaine, apples, pears, dried cherries, pecans, blue cheese, mustard vinaigrette...9.95  
**Grilled Romaine Salad**, with rustic Caesar dressing, Parmesan cheese and pine nuts...9.95  
**Simple Mixed Green Salad**, balsamic vinaigrette or blue cheese dressing...8.95

### Oysters

- Single-** one satisfying Raw Oyster of your choice...2.25  
**Oyster Sampler**-half dozen raw on the half shell, Bloody Mary Mignonette...12  
**Dirty Dozen**-twelve, raw on the half shell, Bloody Mary Mignonette...18.  
**Fire Grilled Oysters**, three, with a lemon & dill cream sauce...9.95  
**Crispy Fried Oysters**, three, with pesto cream...9.95  
**Wicked Awesome Oyster Trio**-one raw, one grilled, and one fried...10.95  
**Baked Oysters**, three, with a Meyer lemon garlic butter...9.95

### First Courses

- Ginger Tempura Calamari** with grilled pineapple salsa, lemon aioli...9.95  
**Roasted Garlic & Brie Fondue**, with Nicoise olives, chive oil, sourdough croutons...9.95  
**Dungeness Crab Potsticker**, with leek cream and soy-oil...10.95  
**Steamed Mussels**, with pancetta in saffron broth, with garlic crutons...10.95  
**Buffalo Mozzarella Purse**, with basil pesto, on a bed of tomato coulis...9.95

### Main Courses

- Fire Grilled Mahi Mahi**, tropical fruit salsa, lemongrass buerre blanc, banana polenta...19.95  
**Dungeness Crab Cake & Linguini**, tomato, basil & garlic, proscutto, lemon aioli...19.95  
**Seared Sea Scallops**, ginger passionfruit cream, grilled pineapple salsa, cous cous...24.95  
**Fresh Pasta, Filet Mignon Tips, Shrimp & Shitakes**, parmesean-garlic sauce...19.95  
**Rosemary Rubbed Filet Mignon**, port dressing, with fresh baby spinach & turmeric potatoes...24.95  
**Grilled New York Steak**, peppercorn-whiskey sauce, gorgonzola mashed potatoes...22.95  
**Chicken Breast**, stuffed with figs & chevre, with a light pinot noir glaze...18.95  
**Bacon-Wrapped Pork Tenderloin**, honey dijan mustard sauce...19.95  
**Artichoke & Stilton Ravioli**, with roasted red bell pepper crema..15.95  
**Sonoma Breast of Duck**, foie gras stuffed, herbed panko crust, cherry-port sauce & polenta.21.95  
**Roasted Rack of Lamb**, huckleberry sauce, with local vegetables, with cous cous...24.95