

## **Appetizers**

<b>“Shrimp Scampi”</b>	<b>\$18</b>
Prepared tableside in a spicy garlic and white wine sauce, served with grilled Como bread	
<b>Grilled Diver Sea Scallops</b>	<b>\$13</b>
Portobello gratin, green olive and jalapeño tapenade	
<b>Pan Seared Duck Foie Gras</b>	<b>\$19</b>
Caramelized Yakima Valley pears, balsamic and brioche	
<b>Steak Tartare</b>	<b>\$19</b>
Hand cut to order beef filet seasoned to perfection and served with grilled baguette	
<b>Cognac Sautéed Wild Oregon Mushrooms</b>	<b>\$14</b>
Blend of wild mushrooms sautéed in garlic and shallots, deglazed with Cognac	
<b>Grilled Seafood Platter</b>	<b>\$48</b>
Array of fresh grilled prawns, mussels, clams, freshwater prawns, razor clams, oysters and calamari lightly brushed with garlic olive oil.	

## **Soups and Salads**

<b>Lobster Bisque</b>	<b>\$14</b>
Presented with brioche croutons and basil infused olive oil	
<b>Traditional French Onion Soup</b>	<b>\$9</b>
French baguette and caramelized Gruyère cheese	
<b>Baby Field Greens</b>	<b>\$9</b>
Caramelized Bosc pears with aged balsamic and shaved Parmesan	
<b>Classic Caesar Salad</b>	<b>\$19</b>
Prepared tableside for two	
<b>Classic Opera Salad</b>	<b>\$13</b>
Organic watercress, Boston lettuce, mushrooms, cucumbers, bay shrimp and Dungeness crab	
<b>Baby Spinach Salad</b>	<b>\$14</b>
Prepared tableside, with sautéed garlic, balsamic and apple wood smoked bacon vinaigrette	

Executive Chef Serge Selbe  
Sous-Chefs: Bill Loyear and Dindo Sofia

20% Gratuity added with parties of 6 or more

## Entrees

<b>Flash Cured Columbia King Salmon</b> Yukon Gold mash potatoes, Piquillo peppers and white truffle oil	<b>\$38</b>
<b>Scallop and Crab Crusted Halibut</b> Beet couscous and saffron beurre blanc	<b>\$37</b>
<b>Lobster Risotto with Saffron Broth</b> Extravagant array of seafood in a rich saffron and olive oil broth, served with freshly grilled baguette. (Serves two)	<b>\$39</b> Per Person
<b>Seafood Paella</b> Served family style. (Serves two or more)	<b>\$33</b> Per Person
<b>Herbed Stuffed Free Range Chicken Breast</b> Goat cheese, pine nuts and morels, Napa cabbage and chanterelle sauce	<b>\$29</b>
<b>Chateaubriand of Prime Beef</b> Roasted to perfection and served with Béarnaise, sweet maple bourbon and Gorgonzola sauces, pommes dauphine and seasonal vegetables. (Serves two)	<b>\$61</b> Per Person

## A la Carte

<b>Steak Diane</b> Prepared Tableside with wild mushrooms and Cognac cream sauce	<b>\$49</b>
<b>Oregon Rack of Lamb</b> Carved tableside, rolled in basil-garlic and served with a garlic tomato sauce. (Serves 2 minimum)	<b>\$51</b>
<b>Prime Beef Filet 7 oz.</b> Aged center cut beef filet, grilled and finished with Pinot Noir beurre rouge	<b>\$39</b>
<b>Bone-in Rib Eye 14 oz.</b> Grilled Prime grade rib eye steak, complimented with a Pinot Noir beurre rouge	<b>\$39</b>
<b>New York Steak 15 oz.</b> Wyagu Bone-in New-York, grilled then served with green peppercorn sauce	<b>\$37</b>
<b>Bison Rib Eye Steak</b> Lean and flavorful, grilled and finished with a creamy Gorgonzola sauce	<b>\$43</b>

## Side Dishes

Serves two or more...

### Vegetables

Roasted Beets	\$11
Cognac sautéed Wild Oregon Mushrooms	\$13
Grilled Asparagus and "Fleur de Sel"	\$13
Sautéed Spinach, Garlic and Serrano Ham	\$11
Grilled Caramelized Bosc Pears with Gorgonzola	\$11
Grilled Heirloom Tomatoes, Garlic, Balsamic	\$11

### Potatoes, Grains and Pastas

Crispy Angel Hair Potatoes	\$9
Scallop Potato, hint of Thyme	\$13
Sautéed Quinoa	\$11
Bake Potatoes and trimmings	\$13
Israeli Couscous	\$9

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