STARTERS

TIGER PRAWN COCKTAIL  18.75
Horseradish Cocktail Sauce
SNOW CRAB CLAW COCKTAIL  18.95
Horseradish Cocktail Sauce
TEMPURA CALAMARI  15.75
Chili-Honey-Soy Glazed, Coriander, Roasted Peanuts, Scallions, Organic Greens
STEAMED BLACK MUSSELS  15.75
Black Prince Edward Island Mussels, Saffron Tomato Broth, Parsley, Grilled Sourdough Baguette
MILD SMOKED SCOTTISH SALMON  15.75
Lemon-Chive-Pepper Blini, Capers, Dill, Bermuda Onion
TARTARE OF SASHIMI GRADE YELLOWFIN TUNA  16.75
Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps
COMPRRESSED MAINE LOBSTER SALAD  21.00
Lemon Aioli, Crushed Avocado, Petit Greens
GRIDDLE CRAB CAKE  15.50
Lump Blue Crab, Crushed Avocado, Chipotle Aioli
TOMATO BURRATA  14.75
Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto, Grilled Baguette
ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE  14.75
Honey Toasted Walnuts, Aged Balsamic Reduction, Red Belgian Endive
BRESAOLA CARPACCIO  15.50
Thinly Sliced Air Dried Beef Strip-loin, Capers, Wild Arugula Salad, Shaved Reggiano Parmesan
“ST. ANDRE” BRIE BRUSCHETTA  14.75
Melting Triple Brie, Speck Prosciutto, Lingonberry Jam, Anjou Pear
NEWPORT WEDGE SALAD  14.25
Baby iceberg "Ice Cube", Speck Prosciutto, Shaved Red Onion, Heirloom Tomatoes, Blue Cheese, Buttermilk Dressing
CALIFORNIA RIVIERA SALAD  12.95
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette
BAYSIDE HOUSE SALAD  12.95
Parmesan Dressing, Shaved Parmesan and Focaccia Croutons
SOUP OF THE DAY  9.95
Recited Daily

CHEESE AND CHARCUTERIE

CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES  20.00
Condiments and Grilled Baguette
CHARCUTERIE AND CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES  27.00
Condiments and Grilled Baguette

THREE COURSE MENU $ 62.00

COMPRESSED MAINE LOBSTER SALAD
Lemon Aioli, Crushed Avocado, Petit Greens

TARTARE OF SASHIMI GRADE YELLOWFIN TUNA
Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps

CENTER CUT FILET MIGNON
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

WILD MUSHROOM CRUSTED CHILEAN SEABASS
Yukon Gold Potato Puree, Asparagus, Riesling Sauce

CHOOSE ANY DESSERT FROM OUR LIST
PASTA, GNOCCHI AND RISOTTO

PENNE PASTA “STROGANOFF”  22.00
Chicken Breast, Chanterelle Mushrooms, Tarragon, Touch of Dijon

FUSILLI PASTA  21.00
Spicy Italian Sausage, Charred Peppers, Basil, Parmesan

LINGUINE PASTA  20.00
Mixed Organic Woodland Mushrooms, White Wine, Shallots, Parsley, Parmesan, Pine Nuts

PAN ROASTED JUMBO TIGER PRAWNS  26.00
“Famous Green” Risotto with Edamame

RAGU OF WILD BOAR “BOLOGNESE”  22.00
Tossed with House Made Potato Gnocchi, Parmesan

MAIN COURSES

WILD MUSHROOM CRUSTED CHILEAN SEABASS  42.00
Yukon Gold Potato Puree, Asparagus, Riesling Sauce

GRILLED PACIFIC WILD SWORDFISH  32.00
Lemon Risotto, Roasted Pepper Tomato “Piperade” Salsa, Petit Anugula

SOY GLAZED ORGANIC SCOTTISH SALMON  30.00
Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce

SEALED WILD DIVER SCALLOPS  34.00
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco

SEAFOOD PAELLA  38.00
Seabass, Scallops, Prawns, Swordfish, Black Mussels, Bilbao Sausage, Piquillo Pepper, Tomato, Saffron

GRILLED LOIN OF VENISON  38.00
Roasted and Crushed Garnet Yam, Red Anjou Pear, Baby Bok Choy
Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce

OVEN ROASTED SHELTON FARM CHICKEN BREAST  26.00
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce

OVEN ROASTED RACK OF LAMB  38.00
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce

OUR STEAKS ARE SUSTAINABLY FARM RAISED
SOURCED FROM THE MIDWEST AND AGED FOR 21 – 28 DAYS

10oz. TOP SIRLOIN “CULOTTÉ” STEAK  29.00
Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus

8oz. CENTER CUT FILET MIGNON  42.00
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

14oz. RIB-EYE STEAK  45.00
Béarnaise Reduction Sauce, Broccolini, Roasted Yukon Gold Potatoes

12oz. NEW YORK “STEAK FRITES”  42.00
Béarnaise Reduction Sauce, Spinach, Parsley Fries

SIDES

Lemon Risotto  8.00
“Famous Green” Risotto with Edamame  8.00
Polenta Gratin  8.00
Grilled Asparagus with White Balsamic Dressing  10.00
Maine Lobster Mashed Potatoes  15.00
Baby Bok Choy with Ginger Ponzu  8.00
House Made Potato Gnocchi with Parmesan  8.00
French Fries with Parsley and Sea Salt  7.00

TRIP TO THE MARKET

OAK PLANK ROASTED WILD STEELHEAD SALMON  42.00
Pearl Pasta Primavera: Asparagus, Edamame, Basil Lemon

AMERICAN KUROBUTA PORK CHOP  29.00
Bacon Mashed Potatoes, Young Green Beans, Chipotle “C1” Sauce

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness