

Summer 2010

Salads

Spring Mix, Grape Tomatoes, Toasted Sunflower Seeds, Balsamic Vinaigrette 6.95

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Fresh Arugula and "Maytag" Bleu Cheese

Pecans, Dried Cherries, Applewood Bacon, Port Dijon Dressing 7.75

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Panko "Fried" Goat Cheese and Baby Spinach

Roasted Red Peppers, Pistachios, Currants, Blackberry Vinaigrette 9.50

Main Courses

Sesame Seared Ahi

Wasabi Mashed Potatoes, Asian Cucumber Salad, Ponzu Sauce 26.95

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14oz. "Choice" Ribeye Steak

Yukon-Gruyere Gratin, Grilled Asparagus, Porcini & Port Demi 29.95

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10oz. "Frenched" Veal Rib Chop

Artichoke Stuffed Portobello, Yukon Potato, Jus Lie 28.95

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Fresh Catch

Sundried Tomato Polenta Cake, Chilled Crab & Arugula Ancho Vinaigrette,  
Goat's Cheese & Roasted Red Pepper Cream Market Price

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Sautéed Jumbo Lump Crab Cakes

Fava Bean & Sweet Corn Succotash, Tropical Fruit Salsa, Remoulade 29.95

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Grilled Boneless Pork Loin Chops

Herbed Potato Mash, Chef's Vegetable, Roasted Garlic Demi Glacé 18.95

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Bar-B-Que Grilled Salmon

Stewed Yellow Tomatoes, Black Bean Cake, Frisee,
Basil Crème Fraiche 25.95

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Sautéed Shrimp & Jumbo Lump Crab Scampi

Tomato & Basil Pasta, Sundried Tomatoes, Lemon Garlic Beurré Blanc 27.95

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8 oz. Filet of Beef Tenderloin "Provençal"

Caramelized Fennel, Herb Roasted Red Bliss Potatoes 32.75

Desserts

7.25

"Ghirardelli" Double Chocolate Brownie, Vanilla Bean Ice Cream

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French Style Cheesecake, White Chocolate Sauce, Raspberry Coulis

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Lemon Chess Pie, Whipped Cream

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Cordillera Flourless Chocolate Torte, Seasonal Berries