



Mother's Day Dinner

May 14th 2017

STARTERS

TIGER PRAWN COCKTAIL 19.00

Horseradish Cocktail Sauce

MILD SMOKED SCOTTISH SALMON 17.50

Lemon-Chive-Pepper Blini, Capers, Dill, Bermuda Onion

TARTARE OF SASHIMI GRADE YELLOWFIN TUNA 17.50

Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps

COMPRESSED MAINE LOBSTER SALAD 22.50

Lemon Aioli, Crushed Avocado, Petit Greens

GRIDDLE CRAB CAKE 16.00

Lump Blue Crab, Crushed Avocado, Chipotle Aioli

TOMATO BURRATA 15.75

Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto, Grilled Baguette

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE 15.50

Honey Toasted Walnuts, Aged Balsamic Reduction, Red Belgian Endive

BRESAOLA CARPACCIO 17.00

Thinly Sliced Air Dried Beef Strip-loin, Capers, Wild Arugula Salad, Shaved Reggiano Parmesan

"ST. ANDRE" BRIE BRUSCHETTA 17.00

Melting Triple Brie, Speck Prosciutto, Lingonberry Jam, Anjou Pear

CALIFORNIA RIVIERA SALAD 13.50

Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Barrel Aged Greek Feta

BAYSIDE HOUSE SALAD 13.50

Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette

CHOPPED HEART OF ROMAINE SALAD 13.50

Parmesan Dressing, Shaved Parmesan and Focaccia Croutons

SOUP OF THE DAY 10.50

Puree of Exotic Mushrooms, Croutons and Chives

MENU IS SUBJECT TO CHANGE

MAIN COURSE

SEARED WILD DIVER SCALLOPS 39.00

Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco

WILD MUSHROOM CRUSTED ALASKAN HALIBUT 45.00

Yukon Gold Potato Puree, Asparagus, Riesling Sauce

GRILLED PACIFIC WILD SWORDFISH 35.00

Lemon Risotto, Roasted Pepper Tomato "Piperade" Salsa

SOY GLAZED ORGANIC SCOTTISH SALMON 34.00

Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce

RAGU OF SRING LAMB 25.00

Tossed with House Made Potato Gnocchi, Parmesan

FUSILLI PASTA 24.00

Spicy Italian Sausage, Charred Peppers, Basil, Parmesan

GRILLED LOIN OF VENISON 39.00

Pan Roasted Potato Gnocchi, Red Anjou Pear, Baby Bok Choy

Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce

OVEN ROASTED RACK OF LAMB 39.00

Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce

OVEN ROASTED SHELTON FARM CHICKEN BREAST 27.00

Wilted Spinach, Soft Polenta Gratin, Lemon Sauce

AMERICAN KUROBUTA PORK CHOP 31.00

Bacon Mashed Potatoes, Young Green Beans, Chipotle "C1" Sauce

8oz. CENTER CUT FILET MIGNON 45.00

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

14oz. RIB-EYE STEAK 48.00

Béarnaise Reduction Sauce, Broccolini, Roasted Red Bliss Potatoes

THREE COURSE PRIX-FIXE MENU

COMPRESSED MAINE LOBSTER SALAD

Lemon Aioli, Crushed Avocado, Petit Greens

OR

TARTARE OF SASHIMI GRADE YELLOWFIN TUNA

Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps

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CENTER CUT FILET MIGNON

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

OR

WILD MUSHROOM CRUSTED CHILEAN SEABASS

Yukon Gold Potato Puree, Asparagus, Riesling Sauce

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SELECT ANY DESSERT FROM OUR LIST

\$68.00

Children's Menu

FIRST COURSE

MUSHROOM SOUP

or

CHOPPED HEART OF ROMAINE

MAIN COURSE

(SELECT ONE)

CRISPY CHICKEN with Mashed Potatoes and Spinach

CURLY PASTA with Alfredo Sauce

GRILLED SALMON with Mashed Potatoes and Asparagus

DESSERT

VANILLA ICE CREAM with Chocolate Sauce

\$21.75 per child

(12 and under)