

Dinner

Appetizers

Thai Chicken Skewers

Chicken Breast marinated with Coconut Milk and Tamarind, Drizzled with a Thai Peanut Sauce on a bed of Asian Vegetables with Crispy Rice Crackers and Spicy Candied Peanuts

\$11.95

Warm, Stuffed Portobellini Mushroom

Roasted, filled with Spinach, Artichoke Hearts, Feta Cheese and Sundried Tomatoes on a Young Greens Salad, Tossed with Roasted Shallot Vinaigrette and Crystallized Black Pepper Hazelnuts

\$9.95

Crispy Calamari

Dusted rings and tentacles, lightly fried and served on a bed of Greens with a Mandarin-Sweet Chili dipping Sauce

\$11.95

Steamed Clams and Mussels

Steamed Little Neck Clams & New Zealand Green Mussels sautéed with White Wine, Garlic, Butter, Shallots, Lemon and Parsley

\$14.95

Jarlsberg Cheese Fondue for Two

Norwegian Swiss style cheese melted with Fat Tire Ale and served with toasted Crostinis, grilled Asparagus and Fruit Assortment

\$13.95

Sake Glazed Grilled Prawns

Colossal Prawns brushed with a Sake glaze and char grilled, served with a Napa Cabbage Salad and drizzled with Tangerine Vinaigrette

\$16.95

Tempura Artichoke Bottom

Stuffed with Boursin Cheese, lightly fried and served with Smoked Paprika Rémoulade

\$10.95

Ahi Tuna

Grade One Ahi Tuna seared rare and served with Cucumber, Avocado, Diakon Radish Sprout, crispy Wonton, Tabiko and Wasabi Aioli

\$12.95

Pan-Fried Crab Cakes

Wild Caught Blue Crab with Scallions, Lemon Zest and Pepper Brunoise, breaded and

pan-fried served with Saffron-roasted Pepper Aioli and Micro-Greens

\$13.95

Chef's Appetizer Platter

Your choice of three appetizers. Two person minimum please.

\$13.95 per person

Soups and Salads

Roasted Tomato and Red Pepper Bisque

with Asiago Cheese Crostini and Basil Infusion

\$8.95

Soup Du Jour

Chef's signature soup of the day

Priced Daily

Lobster Claw Salad

North Atlantic Cold Water Lobster tossed with Mixed Greens and Vanilla-Champagne Vinaigrette, with Roasted Oyster Mushrooms, Toasted Almonds and Crispy Potato Basket

\$16.95

Seven Sisters Dinner Salad

Organic Baby Field Greens, Red Tear Drop Tomatoes, Cucumber, Shaved Red Onions, Pickled Baby Beets and Focaccia Croutons

\$6.95

Spinach-Apple Salad

Tossed with an Apple Cider Vinaigrette and complemented with Cambozola Bleu Cheese, Candied Almonds and sun dried cranberries

\$8.95

Traditional Caesar

Caesar Salad prepared tableside for two or more.

Hearts of Romaine Lettuce with Roasted Garlic Caesar dressing, hand shaved Reggiano Parmesan, White Anchovy Filet, and Focaccia Croutons

\$12.95 per person

Pastas

Seven Sisters Pasta

A medley of Prawn, Clams, New Zealand Green Lip Mussels, and Chef's daily selections, sautéed in a Tomato Saffron Broth with Basil Chiffonade, tossed with Linguine Pasta

\$24.95

Seasonal Vegetable Pasta Primavera

With sautéed Leeks, Roasted Red Peppers & Baby Spinach, Mushroom Medley and

Roma Tomatoes in an Olive Oil-Basil Pesto Sauce with Toasted Pine Nuts tossed with Spinach Fettuccine

\$21.95

Smoked Chicken Penne Pasta

Sautéed with Sundried Tomatoes, Artichoke Hearts and Roasted Garlic in a Sherry Cream Sauce

\$23.95

Signature Pasta

Chef's signature pasta of the day

Priced Daily

Service charge of 18% will be included on all parties of 8 or more billed on one check
Split entrée plate charge \$5.00.

The Ocean

Harvest

Entrées

Potato Thread Crusted Halibut

with Passion Fruit Beurre Blanc and
Thai Curry Mango Salsa with Rice Pilaf du Jour
and Vegetable Medley

\$32.95

Prawns Scampi

Colossal Prawns sautéed with Garlic and Sweet Butter, Shallots,
Chardonnay and finished with Lemon and Parsley,
served with Chili-Garlic Mashed Potatoes and a selection of Seasonal
Vegetables

\$32.95

Grilled Filet of Salmon

King Salmon Filet with an Achiote Baste, served with an
Avocado-Lime Coulis and Roast Corn Salsa and Rice Pilaf du Jour

\$24.95

Chef's Seafood Choice

Seasonally available fish specially prepared
to best suit the particular variety

Market Price

Calamari Doré

Egg battered Calamari Steak, served with a Lemon Butter Sauce,
Rice Pilaf du Jour and Vegetable Medley

\$20.95

Australian Cold Water Lobster Tail

Cold Water Lobster served with Drawn Butter, Lemon,
Chili-Garlic Mashed Potatoes and Asparagus

\$45.95

Steak and Lobster

Australian Cold Water Lobster Tail and Filet Mignon served with Drawn Butter,
Chili-Garlic Mashed Potatoes and a selection of Seasonal Vegetables

\$58.95

Service charge of 18% will be included on all parties of 8 or more billed on one check
Split entrée plate charge \$5.00.

From the

Butcher's Block

Entrées

20 oz. Bone-In Rib Eye

French cut, cowboy style, served with Truffle Butter,
Roasted Fingerling Potatoes and a selection of Seasonal Vegetables

\$38.95

Buffalo New York Steak

Grilled, served with a Blackberry Demi-Glace and
Mushroom-Caramelized Onion Ragout, Baked Russet Potato and
Vegetable Medley

\$36.95

Grill Sampler

Grilled Venison Chop with Juniper-Cranberry Marinade,
Petite Lamb Loin Chop with Mint Makers Mark Bourbon Sauce and
Mushroom-Caramelized Onion Ragout, and
Apple-Ginger Duck Breast, Pan Seared with an Apple Spice Gastrique

\$38.95

Grilled Hanger Steak

Sundried Cherry-Balsamic Marinated Hanging Tender Steak, sliced, with a
Dried Fruit Compote, Chili Garlic Mashed Potatoes and Vegetable Medley

\$26.95

Organic Free Range Chicken

Prepared two ways;

Pan Roasted Leg and Thigh, Char Grilled Breast, served with an Herb Glace de
Viande,

Chili Garlic Mashed Potatoes, and a selection of Seasonal Vegetables

\$21.95

Herb Encrusted Rack of Lamb

New Zealand Lamb encrusted with Dijon Mustard & Herbs and served with a
Golden Yukon Potato Risotto, grilled Shiitake Mushrooms, Asparagus, and Mint
Makers Mark Bourbon Lamb Jus

\$39.95

Pork Tenderloin

Pan Seared, wrapped in Apple Wood Smoked Bacon, served with a Sun-dried
Mission Fig-Pear Port Compote
and a Whiskey Cream Sauce, Roasted Fingerling Potatoes and
Maple Glazed Baby Carrots

\$24.95

Filet Mignon Fromage

Extremely tender boneless cut,
served with Port Wine Demi-Glace, topped with Point Reyes Bleu Cheese,
Chili-Garlic Mashed Potatoes and Asparagus

\$34.95

Crab and Filet Mignon "Oscar"

Sweet Crab Meat and Asparagus Tips on top of a Pan Seared Filet with
Béarnaise Sauce,
served with Rice Pilaf du Jour and Seasonal Vegetables

\$38.95