



Restaurant Week 2012

January 20th -29th

Entrée Selections

Crab & Avocado Salad

*Dungeness Crabmeat, Avocado, Mixed Greens
Citrus Vinaigrette*

Or

Grilled Salmon and Bacon Club Sandwich

Served on Focaccia with a Sundried-Tomato Aioli

Served with a Glass of

*Tudal Family Winery
Sauvignon Blanc or Tractor Shed Red*

Dessert

Raspberry Jack

*Dreyer's Vanilla Ice Cream, Raspberries
Topped with Whipped Cream*

Peerless European Royale Coffee

Prix Fixe 2-Course Menu – Lunch Only

\$20 per Guest, Does Not Include Gratuity or Sales Tax

Not Valid with any other Promotions



Restaurant Week 2012

January 20th -29th

Starter Selections

Cup of Clam Chowder or Heart of Romaine Salad

Served with a Glass of

Tudal Family Winery

Sauvignon Blanc or Napa Valley Cuvee

Entrée Selections

(Choice of One)

Cedar-Planked Salmon

Orange and Bourbon Glaze

Chicken Breast and Wild Mushroom Piccata

Garlic Mashed Potatoes

Seafood Pasta

Prawns, Scallops, Clams, Bay Shrimp

Light Pesto Cream Sauce

Dessert

Chocolate Velvet Cake

Chocolate Fudge Mousse Filling, Strawberry Sauce

Peerless European Royale Coffee

Prix Fixe 3-Course Menu

\$30 per Guest, Does Not Include Gratuity or Sales Tax

Not Valid with any other Promotions



Restaurant Week 2012

January 20th -29th

Starter Selections

Lobster Bisque or Spinach Salad

*Served with a Glass of
Tudal Family Winery
Sauvignon Blanc or Napa Valley Cuvee*

Entrée Selections

Halibut Cheeks

*"The Caviar of the Sea" Dore Style
Served with Swiss Chard, Mushroom Risotto, Lemon Butter*

Or

Dungeness Crab and Seafood Cioppino

Simmered in a Hearty Marinara Sauce

Dessert

Crème Brulee or Pauline's Rum Cake

Peerless European Royale Coffee

*Prix Fixe 3-Course Menu
\$40 per Guest, Does Not Include Gratuity or Sales Tax
Not Valid with any other Promotions*