

## *Appetizers*

### **Chef's Chips & Dip**

*Handmade potato chips served with his special truffle sour cream. \$8*

### **Lobster & Crab 'Orzo & Cheese'**

*Creamy orzo, lobster, and lump crab blended with mascarpone and asiago cheese. \$9*

### **Citrus-Steamed Clams**

*Two dozen little-neck clams steamed in citrus butter, served with seared garlic bread. \$12*

### **Flash Seared Ahi Tuna**

*Served with celery, daikon slaw, wasabi, and ginger vinaigrette. \$10*

### **Steamed Edamame Dumplings**

*Fresh edamame rolled in rice paper served with Thai sweet chili sauce. \$8*

### **Crab Wontons**

*Crab, cream cheese, scallions, and spices rolled in wonton, served with banana salsa and our signature Tabasco aioli. \$8*

### **Colossal Shrimp Cocktail**

*Perfectly seasoned colossal shrimp, served with lemon and Chef's cocktail sauce. \$13*

### **Café Calamari**

*Fried fresh calamari served with lemon truffle aioli. \$12*

## *Brick-Oven Pizzas*

### **Margherita Pizza**

*Fresh Roma tomatoes, basil, buffalo mozzarella, and garlic. \$9*

### **Garden Pizza**

*With garlic, olive oil, squash, zucchini, roasted red peppers, tomatoes, and fresh mozzarella cheese. \$11*

### **Three-Cheese Pizza**

*Fresh Mozzarella, Asiago, and Parmesan cheese with homemade marinara. \$8*

### **Lobster & Crab Pizza**

*Lobster, crab meat, mozzarella, tomatoes, garlic, and sweet basil with a lobster sauce. \$13*

## *Salad Entrees*

### **Summer Salad**

*Mixed greens, grape tomatoes, onion confit, smoked shiitake mushrooms,  
and asiago cheese finished with champagne vinaigrette. \$9*

*Suggested Cocktail - Summer's Sangria*

### **Grilled Caesar Salad**

*Grilled romaine wedges with homemade croutons and asiago caesar dressing. \$10*

*Add shrimp, scallops, or a crab cake for \$8; add grilled chicken for \$5*

*Suggested Wine - Lindeman's Pinot Grigio, Australia 2008*

### **Apple Walnut Chicken Salad**

*Our classic mix of greens, chicken, walnuts, Granny Smith apples, blue cheese, oven roasted tomatoes,  
peppers, house croutons, and the house blue cheese vinaigrette. \$13*

*Suggested Wine - Beringer Moscato, California 2008*

## *Soups*

### **Daily Soup Feature**

#### **Clam & Potato Vodka Chowder**

*Potatoes, clams, a dash of cream, and fresh thyme.*

*Cup \$5    Bowl \$7*

## *Entrees*

*All entrees are seasoned to perfection and served with our brick-oven bread and house wedge salad topped with blue cheese vinaigrette or asiago caesar salad.*

### **Chef's Crab Cake**

*Jumbo lump crab, scallions, lemon and lime zest, pan seared and served with sweet corn and bacon risotto. \$24*  
Suggested Wine - Trincherio Family Riesling, Monterey 2007

### **Live Maine Lobster**

*Steamed or grilled with sake butter, served with choice of potato. Market Price*  
Suggested Wine - Chalone Sauvignon Blanc, Monterey 2008

### **Chef's Choice Tuna**

*Chef's daily creation using sushi grade yellow fin tuna and the freshest ingredients. \$23*  
Suggested Wine - Beringer Pinot Noir, California 2008

### **Tuna Two Ways**

*Toro tartar and sesame crusted tuna with sticky rice, spicy cucumber slaw, sirachi, and soy sauce. \$25*  
Suggested Wine - BV Riesling, California 2007

### **Chilean Sea Bass**

*Pan-seared and served with sweet corn and bacon risotto, finished with an orange basil beurre blanc. \$29.*  
Suggested Wine - Stellina Di Notte Pinot Grigio, Italy 2006

### **Panko Crusted Salmon**

*Topped with dijon mustard vinaigrette, served with julienne vegetables and basmati rice. \$17*  
Suggested Wine - BV Century Cellars Chardonnay, California 2007

### **Authentic Fish & Chips**

*Hand cut cod, battered and served with fresh cut fries and malt vinegar, lemon, and remulode. \$17*  
Suggested Wine - Chalone Chardonnay, Monterey 2007; Suggested Beer - Landshark Lager

### **Grilled Filet & Portabella Mushroom**

*Served with a potato cake, asparagus, and finished with crab mornay. \$27*  
Suggested Wine - Sterling Meritage Bordeaux Blend, Central Coast 2007

### **Colorado Lamb Chops**

*Topped with dijon mustard vinaigrette and served with gorgonzola mashed potatoes. \$19*  
Suggested Wine - Archetype Cabernet Shiraz Blend, Australia 2005; Suggested Beer - Shock Top Belgium White

### **Steak & Fries**

*Grilled rib eye marinated in teriyaki and pineapple, served with hand cut fries and julienne vegetables. \$26*  
Suggested Wine - Colores Del Sol Malbec, Argentina 2008; Suggested Beer - Yuengling Lager

### **Pecan Crusted Chicken**

*Served with white truffle mashed potatoes, snow peas, and banana salsa. \$18*  
Suggested Wine - Snap Dragon Chardonnay, California 2007

### **Artisan Cheese Ravioli**

*Homemade ravioli with spinach, mascarpone, and asiago cheese in a garlic, tomato, and wild mushroom sauce. \$15*  
Suggested Wine - Beringer White Zinfandel, California 2007

### **The Real Boss Player**

*Lobster tail, colossal shrimp, and lump crab over a bed of linguini in a parmesan garlic cream sauce served with seared garlic bread. \$25*  
Suggested Wine - Kendall Jackson Chardonnay, California 2007

*Parties of six or larger will receive automatic 20% gratuity added to the check.*

*Consuming raw or undercooked meat, poultry, seafood, or shellfish may increase your risk of food borne illness.*