

CELEBRATING OVER 45 YEARS IN FREMONT

~ STARTERS ~

BAKED OYSTERS ROCKEFELLER
with Spinach Compote, Parmesan Cheese – 17.50

SMOKED SALMON CARPACCIO
with Boiled Egg, Capers, Red Onion – 16.00

~ MAIN ENTRÉE ~

~ Dinner includes ~ House Salad, (or Onion Soup, Soup of the Day, Caesar Salad add 5.50) ~

BRAISED BONE-IN SHORT RIB
Garlic Mashed Potatoes, Sauce Demi-Glazed – 44.50

PISTACHIO ENCRUSTED WILD CAUGHT HALIBUT
Crab Meat Compote, Sauce Vin Blanc and Lobster Sauce – 41.50

SAUTÉED PRAWNS AND SCALLOPS WITH PASTA
Sundried-Tomato, Spinach, Mild Spice Tomatoes Creme Broth – 36.50

WILD CAUGHT FILET OF PETRALE SOLE DORÉ
Lemon, Capers, and Herb Butter Vin Blanc – 34.50

MUSSELS, PRAWNS, SCALLOPS
Thai Style Bouillabaisse with Lemongrass Cream Broth in a Linguini Pasta
(Vegetarian option also available Thai Style Bouillabaisse) – 28.00/36.50

~ DESSERT ~

CHOCOLATE, CHOCOLATE AND CHOCOLATE
Chocolate Torte, Chocolate Mousse and Chocolate Ganache – 14.50

A Suggested 18% gratuity for parties of 8 or more. Desserts brought in are subject to a fee of \$3.50 per person. The corkage fee is 20.00 per 750ml bottle. Split Charge 10.00 No Substitution, please. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.