



Happy Valentine's Day !

Relax to the Romantic Tunes of Lee Allen

Saturday, February 13th, 2010

Sunday, February 14th, 2010

STARTERS

OYSTERS ON THE HALF SHELL ½ dozen with a Mango Mignonette 12

CUDDLY STEAMERS Manila Clams & Mussels with Butter, Garlic, Herbs and MacArthur Park Beer 11

FRIED CALAMARI with Spicy Tomato Herb Sauce 9

ALDERWOOD SMOKED SALMON House Smoked and served with Chopped Egg, Capers, Red Onion and Dijon Mustard Sauce 12

SMOKED VENISON CARPACCIO with Mustard Sauce & Fresh Horseradish 12

POTATO SKINS fried golden and served with Lemon Chive Sour Cream 8

TOWER OF ONION STRINGS 6

COMBINATION PLATTER Serves 2 or 4
Potato Skins, Onion Strings, Baby Artichokes and Fried Calamari with Marinated Tomato 7/pp

SHRIMP COCKTAIL with Horseradish Cocktail Sauce 15

SOUP: SILKY LOBSTER BISQUE sprinkled with edible flower petals 10

SALADS

ROASTED BEET SALAD WITH LAURA CHENEL GOAT CHEESE
Organic Baby Spinach with Orange, Shaved Fennel & Citrus Vinaigrette 8

COMICE PEAR & CANDIED WALNUT SALAD
Pinot Noir poached Pear on Organic Baby Greens with Pomegranate Vinaigrette and Candied Walnuts 8

MAC ARTHUR PARK
Baby Iceberg Wedges, Smoked Apple Wood Bacon, Roasted Cherry Tomatoes, Bermuda Onion with Creamy Blue Cheese Dressing 7

CLASSIC CAESAR SALAD WITH A HEART SHAPED CROUTON
Crisp Romaine Hearts, Parmigiano Cheese and Creamy Anchovy Dressing 8

BBQ

Served with House Made Fries & Tangy Coleslaw

BABY BACK RIBS Full Slab 24 Half Slab 15

RIBS & CHICKEN Half Slab Baby Back Ribs with Half Chicken 22

HALF CHICKEN 15

RIBS, CHICKEN AND SAUSAGE 1/3 Slab Baby Back Ribs with ½ Chicken & Spicy Link Sausage 24

GRILLED SAUSAGE with Honey Maple Baked Beans 12

ENTREES

MAINE LOBSTER 1 ½ LB Lobster mesquite grilled served with Drawn Butter, Twice Baked Potatoes 32

GRILLED SWORDFISH WITH GRILLED PINEAPPLE SALSA with Wild Rice & Fresh Vegetables 24

GRILLED SALMON WITH HOISIN BBQ SAUCE with Roasted Rosemary Potatoes & Fresh Vegetables 24

JUMBO DIVER SCALLOPS wrapped with Apple Wood Bacon, grilled & served with Roasted Potatoes & Fresh Vegetables 22

JUMBO SHRIMP FETTUCCINE with Shallots, Fresh Tomato and Spinach in a Light Curry Cream Sauce 24

HOUSE MADE RAVIOLI our own Pasta Pillows filled with Ricotta, Swiss Chard & Fresh Herbs topped with a Gorgonzola Cream Sauce and Basil 15

PETALUMA CHICKEN WITH LEMON & THYME Marinated, Natural, Boneless ½ Chicken grilled over Mesquite with Roasted Potatoes & Fresh Vegetables 18

DOUBLE CUT PRIME PORK CHOP House Smoked & Mesquite grilled with Granny Smith Applesauce & Mashed Garnet Yams 24

RACK OF LAMB AU JUS with Mint Chutney & Rosemary Roasted Potatoes 32

NEW YORK Certified, Aged Angus Beef Mesquite grilled & served with Twice Baked Potato 32

FILET MIGNON 10 ounce Bacon Wrapped Filet Mignon grilled & served with Garlic Mashed Potato 32

SURF & TURF 1 ½ LB Lobster & Filet Mignon with Twice Baked Potato & Fresh Vegetables 48