

# Nick's Dinner

## STARTERS

The Orchard Green Salad/Toasted Almonds/Dried Apricots/ Goat Cheese/Peppery Fig Balsamic Vinaigrette	Seven
Baby Beets/French Beans/Shaved Fennel/Goat Cheese/Lemon Thyme Vinaigrette	Eight
Not Your Traditional Caesar Salad With Butter Lettuce/Spinach/Radicchio	Seven
Dungeness Crab Risotto	Thirteen
Baby Back Ribs/Mongolian B.B.Q. Sauce/Cucumber Salad	Ten
Chicken Ravioli/Cherry Tomatoes/Braised Greens/Toasted Black Pepper Cream	Ten
Steamed P.E.I Mussels/Spicy Thai Broth/Cilantro Butter/Spicy Pommes Frites	Sixteen
Panko Crusted Abalone/Lemon Chive Beurre Blanc	Fifteen
Tuna Tartare Tower with Avocado/Ginger Soy Dressing	Thirteen
Calamari Salad/Cherry Tomatoes/Kalamata Olives/Fennel/Feta/Tarragon Vinaigrette	Ten

## ENTREES

Basil Pesto Crusted Alaskan Halibut/In a Broth of Sautéed Baby Artichoke/Fennel/ Asparagus/Roasted Purple Potatoes/Finished with a Touch of Butter	Twenty Five
Seared Tuna/Warm Asparagus/Cherry Tomatoes Melted Goat Cheese/Brown Butter Garlic Herb Sauce	Twenty Five
Nani's Meatloaf/Whipped Potatoes/Sautéed Broccolini/Wild Mushroom Gravy	Twenty Two
Pan Roasted Pork Filet/Creamy Risotto/Sautéed French Beans/ Dry Apricot Port Wine Reduction	Twenty Four
Braised Short Ribs/Whipped Potatoes/Sautéed Summer Veggies Topped with Cherry Tomatoes/Kalamata Olives/Roasted Garlic Demi	Thirty Two
Pan Roasted Rib Eye Steak/Topped with Braised Wild Mushroom Pt Reys Bleu Cheese Fondue/Sautéed Broccolini/Pommes Frites	Thirty Two
Roasted Lamb Filet/Whipped Potatoes/Sautéed Summer Squash/ Roasted Garlic and Shallots/A Touch of Butter and Rosemary Demi	Thirty One
Pan Roasted Filet Mignon/Sautéed Fava Beans/Roasted Corn/ And Buttered Lobster/Touch of Truffle Demi	Thirty Three
Pan Roasted Pheasant/Creamy Polenta/Sautéed Broccolini/Toasted Black Pepper Cream	Twenty Five
Pan Roasted Salmon/Lemon Risotto/Sautéed Asparagus/ Dungeness Crab Beurre Blanc	Twenty One

