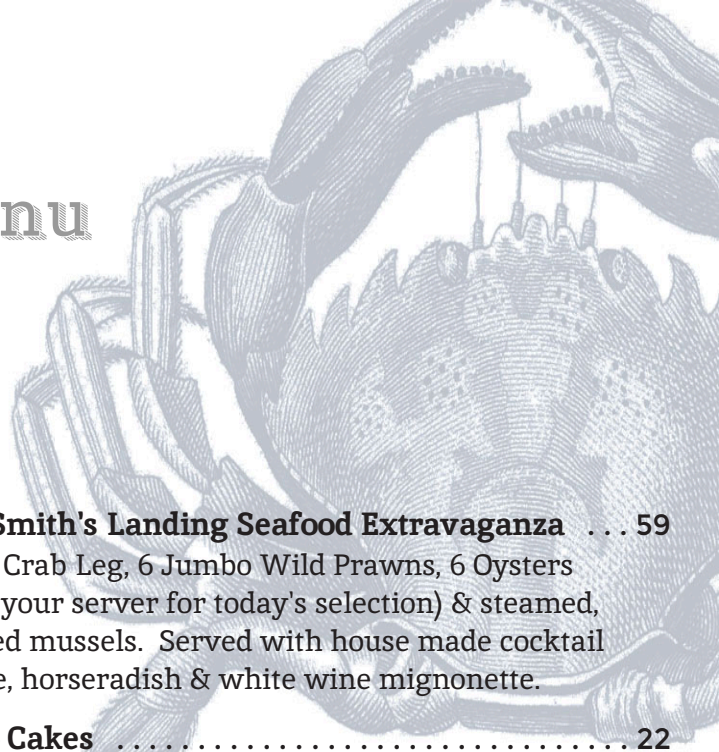




# Dinner Menu



## APPETIZERS

- GF \*Oysters on the Half Shell** ..... 18  
6 oysters, 3 different varieties served with horseradish, house made cocktail sauce, lemon & a white wine mignonette. Ask your server for today's offering.
- Chardonnay Cream Clams** ..... 18  
A generous portion of fresh clams steamed in white wine, garlic, butter, lemon, tomato & shallots with a hint of fresh cream. Served with seasoned crostini.
- \*Hawaiian Tuna Tartare** ..... 16  
Sashimi grade Ahi Tuna with shallot, green onion, jalapeno, avocado & a touch of mayo in a wasabi dressing. Served with crispy wonton chips.
- \*Seared Ahi Tuna** ..... 14  
Sashimi grade tuna seared rare with a 5-spice blend, fresh lime & sesame seeds. Drizzled with wasabi vinaigrette & soy glaze. Served on a bed of Udon noodles with green onions & carrots.
- Tenderloin Tips Diablo** ..... 15  
Beef tips sautéed with garlic, Cajun spices, soy, demi & butter. Served with seasoned crostini

- GF \*Smith's Landing Seafood Extravaganza** ... 59  
King Crab Leg, 6 Jumbo Wild Prawns, 6 Oysters (Ask your server for today's selection) & steamed, chilled mussels. Served with house made cocktail sauce, horseradish & white wine mignonette.
- Crab Cakes** ..... 22  
Served in a pool of smoked pepper chipotle sauce & garnished with a mango relish.
- Crab & Artichoke Heart Dip** ..... 16  
Dungeness & Blue crab blended with mozzarella & Parmesan cheeses, an artichoke heart mixture & a crispy panko topping. Crowned with roasted red pepper relish & served with seasoned crostini.
- Crab Tower** ..... 16  
A blend of Dungeness & Blue crab, avocado, fresh corn, micro greens & heirloom tomatoes with avocado cilantro vinaigrette. Served with crispy wonton chips.
- GF Prawn Cocktail** ..... 15  
6 large chilled wild prawns with house made cocktail sauce & lemon.

## SOUPS & SALADS

Add Mary's free range grilled or Cajun seasoned chicken breast to any starter salad. \$5  
Jumbo Wild Shrimp \$8 Grilled Wild Salmon \$10

- V Caesar Salad** ..... 9  
Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & croutons
- Wedge of Iceberg Salad** ..... 10  
Sprinkled with tomatoes, crumbled bleu cheese, crumbled bacon, croutons & bleu cheese dressing.
- Octopus Salad** ..... 17  
Diced octopus tossed in a red wine vinaigrette with Italian parsley, celery, English cucumbers, red onion, capers, kalamata olives & diced tomatoes. Served with seasoned crostini.
- Prawn Cobb Salad** ..... 18  
Spring mix with a smoked tomato vinaigrette layered with a skewer of large wild prawns, bacon strips, grilled fresh corn, avocado, egg & cherry tomatoes. Topped with crumbled bleu cheese.

- Lobster Bisque** ..... 9
- Clam Chowder** ..... 8
- GF Dungeness Crab Louie** ..... 24  
Chopped iceberg lettuce topped with sliced avocado, cherry tomatoes, hard boiled egg, asparagus spears & sliced cucumber. Crowned with sweet Dungeness crab & served with our house made Louie dressing.
- VEGAN Pacific Rim Salad** ..... 14  
Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we can better assist you.

## PASTA

- Bucatini Ala Monte Carlo** ..... 28  
Lobster meat, halibut, seabass & prawns sautéed with shallots, brandy & a creamy lobster bisque sauce. Garnished with chopped chives & truffle oil.
- Three Cheese Ravioli with Prawns** ..... 23  
Filled with ricotta, Parmesan and marscarpone in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

## FROM THE SEA

- Macadamia Crusted Sea Bass** ..... 26  
Roasted California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa. Served with Au Gratin potatoes & seasonal vegetables.
- California Red Snapper** ..... 33  
Sautéed & finished in the oven, served over a vegetable couscous with carrot curry broth.
- GF Pan-Seared Scallops** ..... 34  
With a Dungeness & Blue crab corn risotto. Finished with a drizzle of crab beurre fondue.
- GF Alaskan Halibut Primavera** ..... 32  
Served with a creamy vegetable risotto & citrus beurre blanc. Drizzled with truffle oil & garnished with orange segments & chives.
- GF Simply Grilled Salmon** ..... 28  
Grilled seasonal salmon served with a side of citrus beurre blanc sauce, baked potato & seasonal vegetable.

## SIGNATURE DISHES

- \*Filet Mignon** ..... 38  
An 8oz. tenderloin grilled to order & served with house demi sauce & Asiago au gratin potatoes & seasonal vegetable. Finished with a side of our classic Béarnaise sauce.
- \*Rib-Eye Steak** ..... 33  
A 12 oz. rib-eye simply grilled with our zesty house seasoning mix. Topped with bleu cheese compound butter & a side of veal demi-glaze. Served with a baked potato & seasonal vegetables.
- GF \*Prime Steakhouse Sirloin** ..... 27  
Grilled to order & served with a Jack Daniels green peppercorn sauce, baked potato & seasonal vegetable.
- VEGAN GF Heirloom Tomato Napoleon** ..... 18  
A hazelnut, walnut, cashew, pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil & balsamic glaze.
- V Eggplant Parmesan** ..... 19  
Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses & topped with marinara sauce. Served with penne pasta & seasonal vegetable.

- Blackened Chicken Bucatini** ..... 25  
Served with a white wine, garlic, Parmesan cheese cream sauce. Garnished with chives & more Parmesan.
- V Pasta Ortolano** ..... 18  
Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with a penne pasta & house made marinara. Garnished with basil & balsamic glaze.
- Petrale Sole Ala Roma** ..... 29  
Filled with bay shrimp, Italian herbs, cream cheese, arugula & shallots. Panko breaded, pan seared & finished in the oven. Served in a pool of demi beurre blanc sauce with Au Gratin potatoes & seasonal vegetable.
- GF Salmon Provencal** ..... 30  
Pan seared then oven roasted seasonal salmon topped with sun-dried tomato pesto cream. Served with Au Gratin potatoes & seasonal vegetable.
- Cioppino** ..... 29  
Clams, mussels, scallops, prawns, halibut & sea bass braised in a white wine, tomato, basil stew.
- Alaskan Cod Fish & Chips** ..... 18  
Beer battered & fried crisp. Served with french fries, house made tarter sauce & lemon.
- GF Lobster Tail** ..... 59  
A 10 - 12oz. cold water lobster tail served with beurre monte, baked potato & asparagus.

- Parmesan Crusted Pork Chop** ..... 28  
A double-cut, bone-in Duroc pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash fried and oven roasted. Served in a pool of roasted garlic Asiago cream sauce with Au Gratin potatoes & seasonal vegetables.
- GF Molasses Glazed Meatloaf** ..... 19  
House cured ground beef wrapped in applewood smoked bacon & topped with molasses glaze. Served with Au Gratin potatoes & seasonal vegetables.
- GF \*Surf & Turf** ..... 69  
A petite Filet Mignon with a classic Bordelaise wine sauce & a 10-12 oz. lobster tail. Served with a baked potato, asparagus & buerre monte.
- \*Bleu Cheese Tenderloin Medallions** ..... 27  
Grilled with caramelized onions & melted bleu cheese. Served with Au Gratin potatoes, classic bordelaise & seasonal vegetables.
- GF \*Tomahawk Chop** ..... 69  
32 ounce rib-eye steak served with a side of whiskey guajillo sauce, Au Gratin potatoes & seasonal vegetable.