

Dinner

Appetizers

Thai Chicken Skewers

Chicken Breast marinated with Coconut Milk and Tamarind,
Drizzled with a Thai Peanut Sauce on a bed of Asian Vegetables
with Crispy Rice Crackers and Spicy Candied Peanuts

\$11.95

Warm, Stuffed Portobellini Mushroom

Roasted, filled with Spinach, Artichoke Hearts, Feta Cheese and
Sundried Tomatoes on a Young Greens Salad,
Tossed with Roasted Shallot Vinaigrette

\$9.95

Crispy Calamari

Dusted rings and tentacles, lightly fried and served on a bed of
Greens with a Mandarin-Sweet Chili dipping Sauce

\$11.95

Steamed Clams and Mussels

Steamed Little Neck Clams & New Zealand Green Mussels sautéed with
White Wine, Garlic, Butter, Shallots, Lemon and Parsley

\$14.95

Jarlsberg Cheese Fondue for Two

Norwegian Swiss style cheese melted with Fat Tire Ale and
served with toasted Crostinis, grilled Asparagus and Fruit Assortment

\$13.95

Sake Glazed Grilled Prawns

Colossal Prawns brushed with a Sake glaze and char grilled, served with
a Napa Cabbage Salad and drizzled with Tangerine Vinaigrette

\$16.95

Tempura Artichoke Bottom

Stuffed with Boursin Cheese, lightly fried and served
with smoked paprika rémoulade

\$10.95

Ahi Tuna

Grade One Ahi Tuna seared rare and served with Cucumber, Avocado, Diakon
Radish Sprout, crispy Wonton, Tabiko and Wasabi Aioli

\$12.95

Pan-Fried Crab Cakes

Wild Caught Blue Crab with Scallions, Lemon Zest and Pepper Brunoise,
breaded and
pan-fried served with Saffron-roasted Pepper Aioli and Micro-Greens

\$13.95

Chef's Appetizer Platter

Your choice of three appetizers. Two person minimum please.

\$13.95 per person

Soups and Salads

Creamy Sherried Crimini Mushroom

with Truffle Chive Infusion and fried Leeks

\$10.95

Soup Du Jour

Chef's signature soup of the day

Priced Daily

Seven Sisters Dinner Salad

Organic Baby Field Greens, Red Tear Drop Tomatoes, Cucumber,
Shaved Red Onions, Pickled Baby Beets and Focaccia Croutons

\$6.95

Spinach-Apple Salad

Tossed with an Apple Cider Vinaigrette and complemented with
Cambozola Bleu Cheese, Candied Almonds and sun dried cranberries

\$8.95

Traditional Caesar

Caesar Salad prepared tableside for two or more.

Hearts of Romaine Lettuce with Roasted Garlic Caesar dressing, hand shaved
Reggiano Parmesan, White Anchovy Filet, and Focaccia Croutons

\$12.95 per person

Lobster Claw Salad

North Atlantic Cold Water Lobster tossed with Mixed Greens and
Vanilla-Champagne Vinaigrette, with Roasted Oyster Mushrooms
And Potato Gaufrettes

\$16.95

Pastas

Seven Sisters Pasta

A medley of Prawn, Clams, New Zealand Green Lip Mussels, and Chef's daily
selections,

sautéed in a Tomato Saffron Broth with Basil Chiffonade, tossed with Linguine
Pasta

\$24.95

Seasonal Vegetable Pasta Primavera

With sautéed Leeks, Roasted Red Peppers & Baby Spinach, Mushroom Medley
and

Roma Tomatoes in an Olive Oil-Basil Pesto Sauce with Toasted Pine Nuts
tossed with Spinach Fettuccine

\$21.95

Signature Pasta

Chef's signature pasta of the day

Priced Daily

Service charge of 18% will be included on all parties of 8 or more billed on one check
Split entrée plate charge \$5.00.

The Ocean

Harvest

Entrées

Masala Rubbed Pan Seared Alaskan Halibut

Served with Pineapple Chutney and Cucumber-Mint Salad,
Rice du Jour and Vegetable Medley

\$32.95

Prawns Scampi

Colossal Prawns sautéed with Garlic and Sweet Butter, Shallots,
Chardonnay and finished with Lemon and Parsley,
served with Chili-Garlic Mashed Potatoes and a selection of Seasonal
Vegetables

\$32.95

Grilled Filet of Salmon

King Salmon Filet with an Achiote Baste, served with an
Avocado-Lime Cream and Corn Salsa and Rice Pilaf du Jour

\$24.95

Chef's Seafood Choice

Seasonally available fish specially prepared
to best suit the particular variety

Market Price

Calamari Doré

Egg battered Calamari Steak, served with a Lemon Butter Sauce,
Rice Pilaf du Jour and Vegetable Medley

\$20.95

Australian Cold Water Lobster Tail

Cold Water Lobster served with Drawn Butter, Lemon,
Chili-Garlic Mashed Potatoes and Asparagus

\$45.95

Steak and Lobster

Australian Cold Water Lobster Tail and Filet Mignon served with Drawn Butter,
Chili-Garlic Mashed Potatoes and a selection of Seasonal Vegetables

\$58.95

Service charge of 18% will be included on all parties of 8 or more billed on one check
Split entrée plate charge \$5.00.

From the

Butcher's Block

Entrées

20 oz. Bone-In Rib Eye

French cut, cowboy style, served with Truffle Butter,
Roasted Fingerling Potatoes and a selection of Seasonal Vegetables

\$38.95

Buffalo New York Steak

Grilled, served with a Blackberry Demi-Glace and
Mushroom-Caramelized Onion Ragout, Baked Russet Potato and
Vegetable Medley

\$36.95

Grill Sampler

Grilled Venison Chop with Juniper-Cranberry Marinade,
Petite Lamb Loin Chop with Mint Makers Mark Bourbon Sauce and
Mushroom-Caramelized Onion Ragout, and
Apple-Ginger Duck Breast, Pan Seared with an Apple Spice Gastrique

\$38.95

Grilled Hanger Steak

Sundried Cherry-Balsamic Marinated Hanging Tender Steak, sliced with a
Dried Fruit Compote, Chili Garlic Mashed Potatoes and Vegetable Medley

\$26.95

Organic Free Range Chicken

Prepared two ways;

Pan Roasted Leg and Thigh, Char Grilled Breast, served with an Herb Glace de
Viande,

Chili Garlic Mashed Potatoes, and a selection of Seasonal Vegetables

\$21.95

Herb Encrusted Rack of Lamb

New Zealand Lamb encrusted with Dijon Mustard & Herbs and served with a
Golden Yukon Potato Risotto, grilled Shiitake Mushrooms, Asparagus, and Mint
Makers Mark Bourbon Lamb Jus

\$39.95

Pork Tenderloin

Pan Seared wrapped in Apple Wood Smoked Bacon, sun-dried Mission Fig-Pear
Port Compote

served with a Whiskey Cream Sauce, Roasted Fingerling Potatoes and
Maple Glazed Baby Carrots

\$24.95

Filet Mignon Fromage

Extremely tender boneless cut,
served with Port Wine Demi-Glaze, topped with Point Reyes Bleu Cheese,
Chili-Garlic Mashed Potatoes and Asparagus

\$34.95

Crab and Filet Mignon "Oscar"

Sweet Crab Meat topped Filet with Béarnaise Sauce,
served with Rice Pilaf du Jour and Seasonal Vegetables

\$38.95