Dinner

STARTERS

Royal Calamari	15
Fried in a curry rice batter, served with sesame bengal aioli	
Local Oysters on the Half Shell 1/2 Dozen	18
Orange & lime mignonette	
Smoked Salmon Flautas	12
Hot smoked salmon, caramelized red onion, cream cheese & chipotle avocado cream dipping sauce	
Mediterranean Mussels & Manilla Clams	16
Served in a tomato based fragrant masala coconut sauce	10
New England Clam Chowder	9
Caesar Salad	•
	11
Organic romaine hearts, lemon anchovy caper dressing, finished with grated Parmigiano-Reggiano & happy jalapeno garlic croutons	
Winter Salad	12
Baby organic greens, satsuma oranges, pears, honey toasted walnuts, warm Brie a sprinkle of pomegranat pomegranate-orange vinaigrette	e seeds,
Mixed Baby Greens	11
Toasted almonds, celery, fresh sliced apples, Point Reyes blue cheese & a house made herb vinaigrette	
MAIN COURSE	
Seared Scottish Salmon	
With black & white sesame seeds, red Thai curry, forbidden coconut risotto, butternut squash	
shitake mushroom kimchee, baby bok choy	31
Bec's Cioppino	40
Ocean prawns, fish, scallops, shellfish and freshwater prawns, steamed in a red chili sauce over rice. Served with a Dungeness crab crostini	
Wild Mushroom & Fennel Lasagna	25
Fresh pasta layered with ricotta, basil & spinach, with a roasted tomato garlic rosemary sauce	
Osso Bucco	31
Braised pork shank, with granny smith apples, dried cherries, mustard chardonnay sauce, cannellini bean	
Creekstone Dry Aged Ribeye Steak	40
With apple horseradish scalloped potatoes, bacon jalapeno spiced onion rings	• •
Chicken Marbella	30
1/2 Rocky chicken, mixed olives, red grapes, shallots, dried prunes, roasted garlic & herbs over rice	20
Winter Burger	20
Arugula almond pesto, Rumiano smoked mozzarella, tomato onion jam, Kennebec fries Simple Cheeseburger	18
Fresh Creekstone Angus beef, choice of swiss, cheddar, or jack cheese, served with fries	10
add bacon +3 ~ add avocado +2 ~ add blue cheese +2	