



---Starters---

**Fresh Mussels** \$12.95  
We fly in Mediterranean mussels, originally only a European connoisseur’s delight, direct and fresh from Prince Edward Island. The rope cultured growing methods of the Mediterranean mussels offer a clean, fresh, superior flavor. We simmer and serve them in your choice of two different sauces:

- Thai Curry
- White Wine & Garlic

**Blackened Fresh Tuna Tostadas** with spiced sour cream on freshly made tortilla chips. \$10.95

**Smoked Trout** Flaky smoked lake trout with chive aioli, horseradish potato cake, & poached egg. \$9.75

**Fried Bleu Cheese** with Mushroom jus and grilled Toast. \$9.75

**Lettuce Wrapped Chicken Satays** with a fresh Asian inspired slaw & a spicy Thai peanut sauce. \$9.45

---Side Salads & Soups---

**Caesar Salad** with house made parmesan & garlic croutons. \$5.45

**Grilled Caesar Salad** Romaine hearts brushed with Caesar dressing, grilled & garnished with baked parmesan. \$5.45

**Mixed Greens** with Granny smith apples, toasted walnuts, Gorgonzola cheese, & a fig Balsamic vinaigrette. \$6.25

**Simple Green Salad** Baby greens, tomato, cucumber, egg, house made parmesan & garlic croutons, & served with choice of our chunky blue cheese, house pepper parmesan, creamy Ranch, French, or 1000 Island \$5.75

**French Onion Soup Gratinée** \$4.95

**New England Clam Chowder**  
Cup \$3.95 Bowl \$4.95

**Soup of the Day**  
Cup \$3.45 Bowl \$4.45

Check out our other restaurants 5 blocks north!  
300 First - An American style restaurant in a hip and stylish setting, or the Redwood Room - Rustic Comfort Food with live music.  
Both open for dinner only  
www.live2dine.com

---FRESH FISH---

**Fresh Grilled Tuna Tacos** In blue cornmeal shells topped with grated jack cheese & onion. Served with sides of mango salsa, tomatillo cream sauce, & a creamy black bean rice. \$12.45

**Sesame Crusted Seared Rare Tuna** drizzled with a spicy lime sauce & served with wasabi, pickled ginger, julienne cucumber, red pepper, and sweet white rice. \$19.95 ☼

**Fresh Salmon** Grilled with a peach & ginger sauce, then served with Savoy cabbage, red pepper, carrots, & house rice. \$14.95

**Fresh Walleye** Fresh Canadian Walleye dipped in our beer batter & fried to golden brown. Served with seasoned fries & our house made tartar sauce. \$20.95

**Parmesan Crusted Grouper** A fresh 8 oz. filet crusted with freshly grated parmesan cheese and bread crumbs. Served with a basil & tomato cream sauce, house garlic mashed potatoes, & fresh vegetables. Our signature dish! \$27.95

**Grilled Fresh Scallops with Apple Cider Beurre Blanc** Direct from the East coast. Served with sautéed sweetened apple slices, blue cheese mash potatoes, and drizzled with apple cider beurre blanc. \$23.95 ☼

**Thai Noodle Bowl** Fresh scallops, gulf shrimp and julienned fresh vegetables in a Thai inspired sauce, lemon grass, ginger, garlic and Thai red curry paste. Served over rice noodles. \$20.95

---Entrées---

**Maple Roasted Chicken Breast** served atop Sharp Vermont White Cheddar fondue and topped with fresh greens, red onions, cranberries, pecans, garlic mashed potatoes, & a warm bacon vinaigrette. \$19.95

**Coconut Curry Bowl** Seasoned vegetables cooked in a green curry coconut sauce & served over our house white rice. \$16.95 - add chicken for \$2.50

**Filet Mignon** An 8 ounce filet with a plateful of crispy onion hash browns and fresh vegetables. \$26.95 ☼

**Bavette Steak** Grilled tender Bavette steak sliced over mushroom couscous, & drizzled with a gorgonzola cheese & fire roasted tomato cream sauce. \$21.95

---Burgers, Sandwiches & Entrée Salads---

**Grilled Shrimp Chop Salad** Romaine lettuce, crisp bacon bits, red onion, tomato, carrots, avocado, parmesan cheese, tossed with creamy Cajun and horseradish dressing. \$12.95 ☼

**Crispy Coconut Chicken Salad** Warm, crispy coconut chicken over mixed greens with red grapes, candied pecans, sliced granny smith apples, Parmesan cheese, & honey mustard vinaigrette. \$12.95

**Fresh Catch Club Sandwich** Ask your server for today’s catch and method of preparation. Market price

**Café Gorgonzola Burger** Sun-dried tomatoes, gorgonzola, cream cheese, caramelized onions, & bacon on a Kaiser bun. Served medium with a basil garlic aioli & seasoned fries. \$11.95

**Grilled Burger** A half-pound burger char-broiled & served on a Kaiser bun with lettuce, tomato, onion, & seasoned fries. \$9.95

**Tuna Sliders** One topped with wasabi ginger mayo & cucumber slaw, the other with a honey balsamic mayo & sundried tomato relish, & served with seasoned fries. \$10.95

**Salmon Burger** Fresh Salmon chopped & mixed with scallions, Panko bread crumbs, & cilantro. Topped with a ginger lime aioli sauce, fresh sprouts & cucumbers & served with seasoned fries. \$12.95

☼ Meals that can be made without dairy, fats, or oils; perfect for your pre-examination or a healthy meal. Ask your server for details. Celiac (Gluten Free) menus and MSG-Free items also available  
03/28/13