

# Appetizers

## Lobster Nicoise 15

*Cold Poached Lobster, Haricot Vert, Fennel Pollen Vinaigrette, Picholine Olive, Fingerling Potato*

## Ahi Tuna Tatake 14

*Sesame Sticky Rice Cake, Wakame Salad, Sweet Chili Soy, Wasabi Cream, Sracha*

## Jumbo Shrimp & Crab Cocktail 15

*Pineapple Mango Salsa, House Cocktail Sauce*

## Maryland Jumbo Lump Crab Cakes 13

*Roasted Red Pepper Remoulade, Citrus Beurre Blanc*

## Crispy Fried Calamari 11

*Roasted Red Pepper Remoulade, Key Lime Onion Aioli, Spicy Marinara*

## Garlic & Herb Escargot 13

*Garlic & Herb Butter, Wild Mushrooms Demi Glace, Shaved Fennel Salad, Brik Leaf Purse*

## Pan Flashed Sardine Filet 13

*Angel Hair Pasta Galette, Tomato Fennel Relish, Garlic & Lemon Oil*

## Truffled Beef Bresaola Carpaccio 14

*Cured Shaved Beef Tenderloin, White Truffle Oil, Olive & Sun-Dried Tomato Tapenade*

## Caviar Trilogy 50

*Chef's Selection of Three Caviar's, Traditional Condiments*

# Soups & Salads

## Soup du Jour 7

*Chef's Daily Soup Creation*

## Creamy Lobster Bisque 8

*Lump Crab & Armagnac Foam*

## Beachfront Salad 7

*Toasted Hazelnut, Orange Supreme, Raspberry, Orange Oil Vinaigrette*

## Knife & Fork Caesar Salad 7

*Half Heart of Romaine, Mini Parmesan Crisp, Herbed Crouton, White Anchovy*

## Beefsteak Tomato & Mozzarella Salad 9

*Basil Puree, Extra Virgin Olive Oil, Balsamic Syrup*

# Entrées

Filet of Beef Tenderloin 8oz. 10oz. 35 41  
*Tillamook Cheddar & Pancetta Potato Gratin, Green Peppercorn Demi, Roasted Baby Vegetables*

Mojito Glazed Black Grouper Filet 28  
*Papaya & Mango Risotto with Baby Bok Choy & Carrot*

Slow Roasted Free-Range Half Capon 20  
*Lemon & Herbs, Sundried Tomato & Spinach Polenta, Baby Vegetables & Natural Jus*

Herb Crusted Lamb Rack 32  
*Smashed Red Bliss Potatoes, Lamb Demi*

Seafood Trio 29  
*Seabass, Scallop, Prawns, Forbidden Rice, Brown Butter, Smoked Clam Buerre Blanc, Saffron Nage*

Sesame Crusted Ahi Tuna 29  
*Ponzu Syrup with Forbidden Rice, Baby Bok Choy & Carrot Sashimi*

Char-Grilled New York Strip Steak Oscar 36  
*Pink Peppercorn & Crab Zabayon, Jumbo Asparagus, Tillamook Cheddar & Pancetta Potato Gratin*

Hickory Nut Crusted Mahi Mahi Filet 24  
*Lump Crab & Langostine Wild Rice, Blood Orange Citrus Buerre Blanc, Baby Vegetables*

Applewood Grilled Bone-in Pork Chop 25  
*Tillamook Cheddar & Pancetta Potato Gratin, Calvados Gastrique, Baby Vegetables*

Lobster and Lump Crab Day Boat Scallops 29  
*Tomato Arugula Salad, Lump Crab & Langostine Wild Rice*

Char-grilled Ketchikan Salmon Filet 26  
*Cucumber Salad, Crab & Roasted Corn Relish Sorrel, Dill Puree*

Banana Leaf Steamed Whole Yellowtail Snapper 30  
*Forbidden Rice, Sweet Chili Soy, Baby Bok Choy, Carrot*

Thistle Lodge Ligourian Linguini 18  
*Pesto Cream, Pine Nuts, Shaved Parma Ham, Haricot Vert & Shredded Asiago*

Char-grilled Medallions of Veal Tenderloin 40  
*Wild Mushroom & Shallot Ragout, Marsala Demi, Smashed Red Bliss Potatoes & Baby Vegetables*

Bruleed Gorgonzola Sirloin & Lobster Tail 46  
*Orange Blossom Scented Bearnaise, Port Wine Demi Glace, Smashed Red Bliss, Baby Vegetables*