

CELEBRATING OVER 45 YEARS IN FREMONT

~ STARTERS ~

BAKED OYSTERS ROCKEFELLER
with Spinach Compote, Parmesan Cheese – 16.50

~ MAIN ENTRÉE ~

Dinner includes ~ House Salad, (or Onion Soup, Soup of the Day, Caesar Salad add 4.95)

PISTACHIO ENCRUSTED WILD CAUGHT HALIBUT
Crab Meat Compote, Sauce Vin Blanc and Lobster Sauce – 39.50

SLOW OVEN BRAISED LAMB SHANK
Garlic Mashed Potatoes, Lamb Jus, with Cabernet Sauce – 42.50

SAUTÉED PRAWNS AND SCALLOPS WITH PASTA
Sundried-Tomato, Spinach, Mild Spice Tomatoes Creme Broth – 34.50

WILD CAUGHT FILET OF PETRALE SOLE DORÉ
Lemon, Capers, and Herb Butter Vin Blanc – 32.50

MUSSELS, PRAWNS, SCALLOPS
Thai Style Bouillabaisse with Lemongrass Cream Broth in a Linguini Pasta
(Vegetarian option also available Thai Style Bouillabaisse) – 26.50/34.50

~ DESSERT ~

CHOCOLATE, CHOCOLATE AND CHOCOLATE
Chocolate Torte, Chocolate Mousse and Chocolate Ganache – 13.50

In support of the Fremont minimum wage increase, a 5% surcharge will be added to your bill to help support living wages for our staff.

A Suggested 18% gratuity for parties of 8 or more. Desserts brought in are subject to a fee of \$3.50 per person. The corkage fee is 20.00 per 750ml bottle. Split Charge 7.00 No Substitution, please. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may

increase your risk of foodborne illness.