

Soups cup or bowl

New England clam chowder (gluten free)

soup of the day

Starters

1/2doz./full doz.

Dinner

S & P bingo baked oysters with spinach & Pecorino-Romano cheese sauce

Marin miyagi oysters champagne mignonette & cocktail sauce

Bbq oysters S&P house barbeque sauce

Oyster poppers spicy Thai prick nam pla, wasabi, fish roe

Roasted garlic cambazola cheese, crostini, pear chutney

Ahi tuna tartare avocado & sesame, fish roe, cucumber with balsamic reduction & red chili oil

Dungeness crab cakes with mango salsa, chipotle aioli & cocktail sauce

Roasted beet salad greens, Laura Chanel goat cheese, blue cheese & lime vinaigrette

Brussel sprout, fennel & bacon salad feta cheese, sweet potato chips & bread crumbs

Pear and baby greens pears, point reyes blue cheese, sweet pecans & sherry vinaigrette

Crispy calamari prawn, cauliflower smoked jalapeno dip & cocktail sauce

Onion rings house made spicy ketchup

Salads

Crab stack mango, cucumber, tomato, avocado, peanuts & ginger citrus dressingHouse Caesar romaine, garlic croutons, parmigiano-reggiano, white anchovies & caesar dressingwith chicken

Crab Louis field greens with avocado, tomato, cucumber, celery, egg & Louis dressing

Curry chicken salad celery, apples, walnuts, raisins chutney, cocoanut & fresh fruit

Seared scallops corn cut from the cob, arugula, basil, shallots, cherry tomatoes, white truffle oil

Asian Ahi tuna salad cabbage slaw, bell pepper & Asian dressing with crisp rice noodles

Grilled Ecuadorian prawns mixed greens, avocado, mango, grapefruit, citrus vinaigrette

Asian chicken romaine lettuce, Napa cabbage, carrots, red pepper, chopped almonds, & cilantro dressing

Ribeye steak salad baby greens, cherry tomatoes, cucumber, green beans & shaved parmesan

Chopped salad bacon, tomato, pecorino-romano, olives & grilled chicken, balsamic vinaigrette

Burgers

Choice of French fries, mixed greens, coleslaw & potato salad Burgers are dressed with mayonnaise, romaine lettuce & tomato, on a brioche bun add bacon 3.00, add avocado 2.50, add cheese 2.00

Niman ranch beef burger with grilled red onion

Black & Blue burger Point Reyes blue cheese & caramelized onion

Cave aged cheddar & bacon burger S&P house BBQ sauce

Salmon burger S&P house aioli, wasabi & pickled cucumbers



Seafood

Grilled wild king salmon in season or organic garlic mashed potatoes & broccolini seafood of the day

Wild king fillet of salmon red curry sauce, peanuts, crisp cabbage salad, & basmati rice

Seafood spaghettini fresh clams, prawn, salmon, sea bass & mussels in white wine broth

Steamed mussels a bowl of P.E.I.. mussel's with zinfandel, shallots & garlic bread for the juice

Steamed clams garlic, white wine, chopped parsley, lemon wedges & garlic bread

Pasta

Spaghetti fresh garden tomato sauce & Pecorino-Romano with chicken

Alla carbonara bacon, ricotta cheese, egg & Pecorin-Romano

Chicken cappelini tomatoes, green peas, Parmigiano Reggiano with wine & chicken broth

Three cheese linguini cream, cilantro & walnut pesto

with chicken

From the grill

Rib eye steak cheesy mashed potatoes, caramelized carrots & fennel, cabernet sauce reduction

Grilled skirt steak chipotle honey glaze, caramelized onions with french fries & spicy ketchup

Mongolian pork chop yam puree, lemon sautéed spinach & pear chutney

Rack of lamb salsa verde, mint jelly, garlic mashed potatoes & seasonal vegetables

Slow cooked baby back ribs S&P barbeque sauce, coleslaw & french fries

From the oven

Coq au vin red wine braised chicken, bacon, garlic mashed potatoes & Swiss chard

Sticky chicken garlic mashed potatoes, broccolini

Braised short ribs horseradish mashed potatoes & carrots

Roast chicken mashed potatoes, caramelized carrots & fennel

Vegetable curry Kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice

Sides: vegetables • lemon sautéed spinach • french fries • corn on cob