

DINNER –SUNDAY, AUGUST 29, 2010
FRESH LIST

CHEF TALBOTT'S RECOMMENDATION

British Columbia, Canada Atlantic Salmon
Atlantic Salmon are 4 to 16 pounds on average. The flavor is milder and not as oily as other salmon species. The meat is a rich orange to pinkish-orange in color, with nice visible marbling.
Grilled with Creole Tomato Glaze and Wilted Greens22.95

OREGON DUNGENESS CRAB
GEORGES BANK SEA SCALLOPS
ARKANSAS CATFISH
ALASKA "LONG LINE" HALIBUT
CALIFORNIA LUNA OYSTERS
BAJA CALIFORNIA SWORDFISH
CONNECTICUT BLUE POINT OYSTERS
VIRGINIA BARCAT OYSTERS
HAWAII MAHI MAHI

JAPAN HAMACHI
MARYLAND BLUE CRAB

NEW BEDFORD BAY SCALLOPS
MAINE WHOLE LOBSTER

BELGIUM ANCHOVIES
P.E.I. BLACK MUSSELS
VIRGINIA MIDDLE NECK CLAMS
IDAHO TROUT
BRITISH COLUMBIA ATLANTIC SALMON
KONA, HAWAII OPAH
BRITISH COLUMBIA FANNY BAY OYSTERS
OREGON WILLAPA BAY OYSTERS
VIRGINIA M & S SWEET OYSTERS

Most Fish May Be Prepared Simply Grilled with Lemon Butter

SMALL PLATES

Coconut Fried Shrimp with Tropical Salsa and Sweet Chili Sauce 9.95
Dungeness Crab, Avocado and Mango Tower, Orange Vinaigrette 10.95
Fried Calamari with Fire Roasted Marinara and Parmesan 7.95
Grilled Artichoke with Sun-dried Tomato Aioli 7.95
Crab and Shrimp Cake with Orange Fennel and Arugula Salad 11.95
Crispy Fried Oysters "Poor Boy" 5.95
Steamed Middle Necks Clams with a Garlic and White Wine Broth 9.95
Fire Grilled Calamari Skewers with Mediterranean Salsa 5.95
Baked Escargot with Porcini Truffle Butter and Garlic Bread 9.95
Kobe Beef Carpaccio with White Balsamic, Onions, Capers and Parmesan 9.95
Steamed P.E.I. Mussels with Spicy Thai Curry Sauce 8.95

SEAFOOD BAR

Luna Oysters (Carlsbad, California) 2.25 each
Barcat Oysters (Tarkill Creek, Virginia) 2.25 each
M & S Sweet Oysters (Rappahannock River, Virginia) 2.25 each
Blue Point Oysters (Long Island Sound, Connecticut) 2.25 each
Small Sampler (Chef's Choice of Four) 7.95
Large Sampler (Chef's Choice of Eight) 14.95
Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce 2.25 each

SUSHI & SASHIMI

Ahi Tuna Tartare
Tossed at Your Table with Capers, Eggs, Red Onion and Dijon 9.95
Salmon Lomi Lomi
Tossed at Your Table with Tomatoes, Pineapple, Onions, Lime Juice 8.95
Asian Ahi Tuna Seared Rare, Wasabi Peas, Melon, Daikon Sprouts 13.95
Spicy Tuna Roll Wasabi, Pickled Ginger and Soy 8.95
Hamachi Sashimi Avocado, Soy and Truffle Oil 13.95
Traditional California Roll Crab Flake, Avocado, Sesame and Nori 9.95
Lobster Tempura Roll Half 6.95 Full 11.95

SOUPS & SALADS

Seafood and Roasted Corn Chowder Cup 3.50 Bowl 5.50
Beer Cheese Soup Cup 3.50 Bowl 5.50
Crab Bisque with Tawny Port Reduction Bowl 7.95
Mixed Greens with Bleu Cheese and Walnuts 6.95
Caesar Salad with Romaine and Parmesan Cheese 7.95
Spinach Salad with Fennel, Cranberries, Carrots and Basil Dressing 7.95
Iceberg Wedge with Bacon, Bleu Cheese and Cucumbers 5.95

STEAKS, CHICKEN & SHELLFISH

ALL OUR STEAKS ARE 21 DAY WET AGED, USDA MIDWEST CORN FED BEEF

6 oz. Filet Medallions with Sautéed Mushrooms and Red Wine Demi 21.95
10 oz. Blackened Ribeye with Haystack Onions 22.95
9 oz. Top Sirloin with Maitre d' Butter 21.95
6 oz. Filet Mignon with Maitre d' Butter 27.95
1 ¼ lb. Live Maine Lobster Steamed and Served with Drawn Butter 32.95
Chicken Scaloppini Sherry Cream Sauce, Arugula, Tomatoes and Mushrooms 16.95
Airline Chicken Breast
Stuffed with Prosciutto, Smoked Gouda and Sage, Served with Date Demi 18.95
Southwestern Cheeseburger
Cheddar Cheese, Fried Onions, Avocado, Bacon and Chipotle Sauce 12.95
Kobe Beef Burger
Swiss Cheese, Molasses Onions, Mushroom on Ciabatta Roll 14.95

CLAM BAKE

*Steamed Clams, Mussels, Shrimp, Potato and Corn
In a White Wine Garlic Broth 19.95*

MCCORMICK & SCHMICK'S SPECIALTIES

Ahi Tuna
Seared Rare, Wakame Salad, Nori Roll, Pickled Ginger and Wasabi 24.95
Atlantic Salmon
Stuffed with Brie, Crab and Shrimp, Lemon Beurre Blanc 26.95
Catfish
Blackened, Roasted Corn and Black Bean Succotash, Sherry Cream Shrimp 17.95
Rainbow Trout
Almond Crusted with Beurre Blanc 19.95
Mahi Mahi
Saffron Coconut Marinade, Cucumber and Carrot Salad and Miso Vinaigrette 25.95
Tilapia
Parmesan Crusted and Served with Lemon Butter and Capers 19.95
Shrimp Scampi
Sautéed Scampi Style in Butter, Garlic, White Wine with Basil and Tomatoes 20.95
English Sole
Citrus Cilantro Gremolata Crust Beurre Blanc and Chili Oil 19.95

SUMMER LOBSTER FEATURES

Lobster and Bay Shrimp Cocktail

Lobster and Shrimp Tossed with a Lemon Tarragon Aioli 14.95

Lobster and Shrimp Linguini Diavolo

Tossed in Olive Oil with Sun-dried Tomatoes, Red Chili Flake and Garlic 21.95

Grilled Lobster and Shellfish Brochette

Lobster Tail, Shrimp and Scallop, Creole Grilled and Served over Couscous 26.95

Grilled 6oz Filet and Lobster Sauté "Oscar Style"

With Sautéed Lobster, Asparagus, Mushrooms and Béarnaise 33.95

Seasonal Side Dishes

Truffle Macaroni & Cheese

Tossed with Truffle Oil 5.95

Corn on the Cob

Chipotle Butter and Parmesan 4.95

Perfectly paired with

Sonoma-Cutrer Chardonnay, Russian River Ranches

By the glass 5 oz 13 8 oz 17 By the bottle 50

LAS VEGAS FAVORITES

Tilapia Cashew Crusted with Tropical Salsa and Jamaican Rum Butter 19.95
Rainbow Trout Grilled and Served with Mediterranean Relish and Beurre Blanc 19.95
Sea Scallops Seared over Sautéed Spinach with a Chipotle Carrot Sauce 26.95
Atlantic Salmon Cedar Plank Roasted and Served with Northwest Berry Sauce 22.95

TRADITIONAL SEAFOOD

Cod Fish and Chips Honey Moon Battered Cod, French Fries and Cole Slaw 16.95
Seafood Fettuccini Bay Scallops and Shrimp Sautéed in Garlic Cream Sauce 18.95
Fried Shrimp with Cole Slaw and French Fries 19.95
Mixed Steamer Dinner Clams and Mussels in White Wine Butter Broth 17.95
Fried Oysters with Cole Slaw and French Fries 16.95

SIDE DISHES

Tomato & Red Onion Salad 3.95 Mashed Potatoes 3.95
Corn on the Cob 4.95 Truffle Macaroni & Cheese 5.95
Watermelon and Arugula Salad 4.95 Sautéed Spinach 3.95
Rosemary Fries 4.95 Steamed Edamame 3.95

WINE OF THE MONTH

Brancott, Sauvignon Blanc, Marlborough, NZ

This wine is light straw in color with green highlights. Aromas of ripe peppers, gooseberry and grapefruit dominate, with tropical undertones of mango and passion fruit. Brancott is well balanced and shows the lively, crisp acidity associated with great wines of this style. Brancott was the original Marlborough Sauvignon Blanc.

Glass: 5oz.....9 8oz.....13 Bottle: 39

SPARKLING WINES

92 pts.	Taittinger Brut La Francaise, Reims, France	98
	Mumm Napa, Brut Rose, Napa Valley, CA.....	62
	🌐 Chandon Brut Sparkling, Napa Valley, CA..... 9.....	40
90 pts.	🌐 Schramsberg Vineyards, CA. 2005.....	84
	🌐 Moet & Chandon Imperial, Epernay, France.....	89

CRISP, REFRESHING WHITES

	Willamette Valley, Riesling, OR.....	29
	Beringer, White Zinfandel, CA..... 6..... 9	22
	Chateau Ste Michelle, Riesling, WA	7... 10..... 25
	Columbia Winery, Cellar Master Riesling, WA.....	29
	🌐 Wente Vineyards, Riverbank Riesling, CA..... 8... 11	31
	Saint M, Riesling, Germany	34
	Columbia, Gewurtztraminer, WA.....	34
	🌐 Conundrum, White Blend, CA.....	52
	🌐 Parducci Wine Cellars, "Sustainable White", CA.....	30
	🌐 Menage a Trois, White Blend, CA..... 8... 11	31
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....	36
90 pts.	🌐 Bonterra Vineyards, Viognier, CA	11... 15..... 45
90 pts.	Martin Codax, Albarino, Rias Biaxas, Spain	33

SAUVIGNON BLANC

90 pts.	🌐 Nautilus, Marlborough, NZ..... 10... 14.....	42
	Brancott, Marlborough, NZ	39
91 pts.	🌐 Kim Crawford, Marlborough, NZ.....	49
	Nobilo, Marlborough, NZ	8... 11
93 pts.	🌐 Craggy Range Te Muna Road, Marlborough, NZ.....	70
92 pts.	🌐 Nobilo Icon, Marlborough, NZ	55
92 pts.	🌐 Cloudy Bay, Marlborough, NZ	77

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy..... 7... 10.....	28
92 pts.	🌐 King Estate Signature Pinot Gris, OR	46
	Estancia, Coastal, CA..... 7... 10.....	29
	Ponzi, Willamette Valley, OR	49
	Seven Hills, OR	37
	J Vineyards, Russian River Valley, CA	11... 15..... 46
	Santa Margherita, Veneto, Italy.....	62
	Sartori, Veneto, Italy.....	29
92 pts.	🌐 Swanson, Napa Valley, CA	61

CHARDONNAY

	Stone Cellars, CA..... 6... 9.....	26
	Chateau Ste Michelle, Columbia Valley, WA.....	29
	Rombauer, Napa Valley, CA.....	83
	A by Acacia, CA	9... 13
92 pts.	🌐 Cuvaion, Carneros, CA	72
	Hogue, Columbia Valley, WA	7... 10
	La Crema, Sonoma Coast, CA.....	50
	Menage a Trois, CA..... 8... 11	31
	J Lohr "October Night Vineyard", Arroyo Secco, CA.....	45
	Kendall Jackson, Coastal, CA..... 8... 11	29
90 pts.	🌐 Rodney Strong, Chalk Hill, CA	52
	Chateau St Jean, Sonoma, CA..... 9... 12.....	36
	Jordan, Russian River Valley, CA.....	84
	Wild Horse, Central Coast, CA.....	40
	Sonoma Cutrer Russian River Ranches, CA..... 13... 17	51
	Benziger, Sonoma, CA.....	40
	Stag's Leap Winery, Napa Valley, CA.....	77
90 pts.	🌐 Cakebread Cellars, Napa Valley, CA	95

PINOT NOIR

	🌐 Mark West Winery, CA..... 8... 12.....	33
	Mac Murray, CA.....	47
	Mirrassou, CA	8... 11
	Estancia, Coastal, CA.....	40
	Erath, OR.....	60
	🌐 Wild Horse, Central Coast, CA.....	74
	🌐 Kenwood Vineyards, Russian River, CA..... 11.. 14.....	39
90 pts.	🌐 Ponzi Vineyards, Willamette Valley, OR	93
	La Crema, Sonoma Coast, CA	59
	🌐 Willakenzie Estate, Willamette Valley, OR.....	72
90 pts.	Sonoma Cutrer, Sonoma Coast, CA	95

MERLOT

	Blackstone, CA..... 7... 10.....	27
	🌐 Kenwood Vineyards "Yulupa", Sonoma, CA.....	29
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....	62
	BV "Century Cellars", CA.....	28
90 pts.	Franciscan, Napa Valley, CA	60
	14 Hands, WA.....	40
	🌐 Coppola Diamond Collection, Sonoma, CA	10.. 14..... 44
	Sebastiani, Sonoma, CA.....	50
90 pts.	🌐 Dina Montes Alpha, Colchagua Valle, Chile 2006	68
91 pts.	Northstar, Columbia Valley, WA	84

SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy	36
	Don Miguel Gascon, Malbec, Argentina	8... 12..... 33
	🌐 Banfi Centine, Rosso di Toscano, Italian Red, Italy	39
	Sokol Blosser Medtrina, Red Blend, CA.....	52
	🌐 Menage a Trois, Red Blend, CA	8... 11
	🌐 Cain Cuvee, Red Blend, Napa, CA	81
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....	69
	Colosi Rosso, Sicilia, Italy.....	48
	🌐 Kunde Estate Winery, Zinfandel, Sonoma, CA.....	58
	Rosenblum Cellars Zinfandel CA..... 8... 11	29
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA	58
	Kenwood Vineyards "Yulupa", Zinfandel, Sonoma CA	29
	Orin Swift Cellars, <i>The Prisoner</i> , Napa Valley, CA.....	100
	Spellbound, Petite Sirah, CA	10.. 14..... 41
	J Lohr "Tower Road", Petite Sirah, Paso Robles Ca	63
	Penfolds Koonunga Hill, Shiraz, Australia..... 7... 10	29
90 pts.	🌐 Vina Montes Alpha, Syrah, Chile	70
	Peter Lehman, Shiraz, Australia..... 8... 12.....	35
90 pts.	Two Hands "Gnarly Dudes", Shiraz, Australia	85

CABERNET SAUVIGNON

	🌐 Coppola Diamond Collection, Sonoma, CA	47
	Kenwood Vineyards "Yulupa", CA..... 8... 11	29
	Beringer Knights Valley, Alexander Valley, CA.....	71
	Opus One, Napa Valley, CA.....	296
91 pts.	🌐 Charles Krug Yountville, Napa Valley, CA.....	79
	SilverOak, Alexander Valley, CA	126
	🌐 J Lohr "Seven Oaks", Paso Robles, CA	48
	Orin Swift Cellars, <i>Pappillon</i> , Napa Valley, CA.....	150
	Murphy Goode, Alexander Valley, CA	11.. 14..... 40
	Robert Mondavi Winery, Napa Valley, CA.....	83
	14 Hands, WA..... 7... 10.....	29
	Stag's Leap Artemis, CA.....	129
90 pts.	🌐 Rodney Strong, Alexander Valley, CA.....	72
	🌐 Organic or Sustainable	

HALF BOTTLE SELECTIONS

Piper Heidseick.....	38
Caymus Conundrum.....	32
Kim Crawford Sauvignon Blanc.....	28
Acacia Chardonnay.....	28
King Estate Pinot Noir.....	27
Duckhorn Merlot.....	49
Ridge Lytton Springs Zinfandel.....	38
Mt Veeder Cabernet.....	49

North by Northwest

Wines from North of the Golden Gate

Hogue Chardonnay, WA Bright pear and cream
Chateau St. Michelle Riesling, WA White peach and apricot with a kiss of honeysuckle
14 Hands Cabernet, WA Blackberries and black cherries

Wine Flights

\$12.00

Flight of the Risque

3 Ways to Blend Varietals

Menage a Trois Chardonnay Monterey County, Santa Barbara, and Mendocino Counties
Menage a Trois White Blend Tropical fruit with a kiss of oak
Menage a Trois red Blend Blackberry and raspberry jam