

**LUNCH-TUESDAY, AUGUST 31, 2010**  
**FRESH LIST**

**CHEF TALBOTT'S RECOMMENDATION**

**Puget Sound, Washington English Sole**

*English Sole is an important flatfish in shallow waters,  
 It can grow up to 23 inches in length and has white flesh, with  
 very delicate texture.*

**Light Citrus Gremolata Crust, Beurre Blanc and Chili Oil..... 13.95**

OREGON DUNGENESS CRAB  
 GEORGES BANK SEA SCALLOPS  
 ARKANSAS CATFISH  
 ALASKA "LONG LINE" HALIBUT  
 BAJA CALIFORNIA SWORDFISH  
 VIRGINIA BARCAT OYSTERS  
 COLUMBIA RIVER STEELHEAD  
 MEXICO KUMIAI OYSTERS

JAPAN HAMACHI  
 MARYLAND BLUE CRAB

NEW BEDFORD BAY SCALLOPS  
 MAINE WHOLE LOBSTER

*MOST FISH MAY BE PREPARED SIMPLY GRILLED WITH LEMON BUTTER*

**ASK YOUR SERVER FOR A 45 MINUTE LUNCH GUARANTEE**

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

**SMALL PLATES**

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

**SEAFOOD BAR**

Barcat Oysters (Tarkill Creek, Virginia).....	2.25 each
Kumiai Oysters (Vizcaino Bay, Mexico).....	2.25 each
Fanny Bay Oysters (Baynes Sound, British Columbia).....	2.25 each
M&S Oysters (Rappahannock River Virginia).....	2.25 each
Small Sampler (Chef's Selection of Four).....	7.95
Large Sampler (Chef's Selection of Eight).....	14.95
Chilled, Spiced Jumbo Prawns With Traditional Cocktail Sauce.....	2.25 each
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
Lobster Tempura Roll Enoki Mushrooms, Miso Sauce, Daikon Sprouts.....	11.95
Traditional California Roll Avocado, Cucumber and Nori.....	9.95

**SOUPS AND SMALL SALADS**

Seafood and Roasted Corn Chowder..... Cup.....	3.50	Bowl.....	5.50
Beer Cheese Soup..... Cup.....	3.50	Bowl.....	5.50
Gazpacho with Bay Shrimp..... Cup.....	3.50	Bowl.....	5.50
Crab Bisque with Tawny Port Reduction.....		Bowl.....	7.95
Salad & 1/2 Sandwich Combo			
Mixed Greens Salad with Ham and Cheddar Sandwich on Brioche.....			8.95
Iceberg Wedge with Bleu Cheese and Bacon.....			5.95
Mixed Greens with Bleu Cheese and Candied Walnuts.....			6.95
Spinach Salad with Fennel, Cranberries, Carrots and Basil Dressing.....			7.95
Cæsar Salad with Romaine and Parmesan Cheese.....			6.95
Beet Salad with Herb Goat Cheese and Balsamic Reduction.....			6.95

**ENTRÉE SALADS**

Greek Chicken Chop Salad	
Cucumber, Peppers, Onion, Tomato, Lemon Basil Dressing.....	12.95
Shrimp Stacked Cobb Salad	
Blue Cheese, Tomato, Bacon, Avocado, Egg, Choice of Fried or Grilled Shrimp ..	14.95
Oregon Dungeness Crab and Bay Shrimp Louis Salad	
Oregon Dungeness Crab and Washington Bay Shrimp.....	17.95
Buffalo Chicken Salad	
Spicy Popcorn Chicken, Blue Cheese Dressing, Tomato and Bacon.....	12.95
Grilled Shrimp Salad	
Fresh Berries and Dried Fruits, Almonds, Goat Cheese and White Balsamic.....	14.95
Grilled Panzanella Salad	
Bay Shrimp, Dungeness Crab, Cucumber, Tomato, Artichoke and Asparagus.....	15.95
McCormick's Cæsar Salads	
With Grilled Chicken Breast.....	10.95
With Blackened Spiced Steelhead and Pico de Gallo.....	15.95
Dungeness Crab, Avocado and Mango Tower, Orange Vinaigrette.....	11.95

~Join us in the Bar for our Famous Happy Hour~  
**Daily Drink Specials and Food Starting at \$1.95**  
 Monday Thru Friday 3:30-6:30 and 9:30-CL

**"10 FOR \$10"**

**Sandwiches served with choice of French Fries, Chips,**

**Cole Slaw or Fruit Salad**

**Cod Sliders**

*Blue Moon Belgian White Battered, Coleslaw and Tartar Sauce on Potato Buns*

**California Turkey Wrap**

*Spinach Tortilla with Tomato, Bacon, Arugula and Ranch Dressing*

**Pressed Prosciutto and Salami Sandwich**

*Tomato Focaccia, Smoked Gouda, Pepper Aioli, Arugula and Balsamic Onions*

**Albacore Tuna Sandwich**

*Great Buns Bakery 7 Grain Wheat, Lettuce and Tomato*

**"Knife and Fork" Meatball Sub**

*Sautéed Onions, Peppers and Mushrooms on French Bread*

**Rueben Sandwich**

*Corned Beef on Rye Bread with Swiss Cheese, Sauerkraut and 1000 Island*

**Sweet and Sour Chicken**

*Crispy Chicken with Pineapple, Red Peppers, Onions and Jasmine Rice*

**Cajun Chicken Linguini**

*Red and Green Peppers, Onions, Mushrooms and Cajun Cream*

**Traditional Cobb Salad**

*Mesquite Roasted Turkey, Ham and Blue Cheese*

**McCormick's Bay Shrimp Martini and Cæsar**

*Bay Shrimp Cocktail, Small Cæsar and Garlic Bread*

**MCCORMICK & SCHMICK'S SPECIALTIES**

ADD A GARDEN SALAD TO ANY ENTREE \$2.95

Catfish	
Blackened with Roasted Corn and Black Bean Succotash and Sherry Shrimp.....	12.95
Cod Baja Tacos	
Chipotle Rice, Black Beans, Shredded Cabbage and Pico de Gallo.....	11.95
Atlantic Salmon	
Grilled with Creole Tomato Glaze and Baby Bok Choy.....	15.95
Chicken and Shrimp Curry	
Coconut Curry Broth, Bok Choy, Tomatoes and Sautéed Chicken and Shrimp....	12.95
Cod Fish and Chips	
Honey Moon Summer Ale Battered, with French Fries and Cole Slaw.....	16.95
Tilapia	
Parmesan Crusted and Pan Fried with Lemons and Capers.....	13.95
Steelhead Trout	
Roasted on Cedar Plank and Served with Northwest Berry Sauce.....	15.95
Seafood Enchiladas	
Shrimp, Fresh Fish, Chipotle Rice, Black Beans, Cheese and Pico de Gallo.....	13.95
Spicy Cashew Seafood Stir-fry	
Fresh Fish, Sautéed with Julienned Vegetables in Spicy Cashew Sauce.....	11.95
Tilapia	
Cashew Crusted and Served with Tropical Salsa.....	13.95
Swordfish Picatta	
Lightly Breaded Medallions, with Artichokes, Tomatoes, Capers and Basil.....	14.95

**LUNCH ENTREES**

Egg Salad Sandwich	
Served on Brioche Bread with Lettuce and Tomato.....	8.95
Chicken Scaloppini	
Sherry Mushroom Cream Sauce, Tomatoes, Garlic and Baby Arugula.....	12.95
Half-Pound Cheeseburger	
Grilled, Cheddar Cheese, Lettuce, Tomato, Onion and Pickle.....	8.95
Grilled Chicken Club	
Pepper Bacon, Avocado, Lettuce, Tomato and Parmesan Garlic Spread.....	12.95
Kobe Beef Burger	
Swiss Cheese, Molasses Onions, Mushroom on Ciabatta Roll and Fries.....	14.95

335 Hughes Center Drive, Las Vegas, Nevada 89169 Phone (702) 836-9000 Fax (702) 836-9500

*\*Eating raw or undercooked meats and seafood may promote food born illness.*

# 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.	🌐 Cuvaison, 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*

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

### Wine Flights

**\$12.00**

### Flight of the Risque

*3 Ways to Blend Varietals*

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