

SITKA, ALASKA HALIBUT  
 CHATHAM, MASSACHUSETTS SWOKE  
 MAINE WHITEWATER MUSSELS  
 RHODE ISLAND MATUNUCK OYSTERS  
 TWIN FALLS, IDAHO RAINBOW TROUT  
 BOOTHBAY HARBOR, MAINE LOBSTER  
 RHODE ISLAND STEAMER CLAMS  
 CAPE CANAVERAL BAY SCALLOPS  
 RI SALT POND SELECT OYSTERS  
 NARRAGANSETT, RI UMAMI OYSTERS  
 RI PLUM POINT OYSTERS  
 RHODE ISLAND BEAVERTAIL OYSTERS

# DINNER-THURSDAY, NOVEMBER 26, 2009

## HAPPY THANKSGIVING!!!

CHATHAM, MA MAKO SHARK  
 CHATHAM, MASSACHUSETTS COD  
 NARRAGANSETT, RHODE ISLAND QUAHOGS  
 CANADA ATLANTIC SALMON  
 NARRAGANSETT, RI LITTLENECKS  
 NEW BEDFORD, MA SEA SCALLOPS  
 COSTA RICA MAHI MAHI  
 CHATHAM, MASSACHUSETTS SOLE  
 AYDEN, NORTH CAROLINA CATFISH  
 POINT JUDITH, RI CALAMARI  
 WILLAPA BAY, WASHINGTON OYSTERS  
 CANADA ROYAL MIYAGI OYSTERS

**CHEF CHRISTIN'S RECOMMENDATION**  
**Mako Shark George's Bank, Rhode Island**  
 Mako is considered one of the best eating sharks. Found up and down the east coast, we are currently landing it off the local waters of George's Bank  
*Grilled with Orange Rosemary Butter and served over Risotto of Roasted Red Pepper, Native Sweet Peas, Mushrooms and Fresh Thyme...\$24.95*  
 Try Pairing it with our Loredona Riesling, 2007, Monterey, CA 5oz \$6.50 or 8oz \$9.95

*Most Species are Available Simply Grilled*  
**LITE ENTREES AND SANDWICHES**

- Blackened Chicken Linguine** *Mushrooms, Peppers, Cajun Cream*..... 12.95
- Blackened Salmon Sandwich** *Tartar Sauce and French Fries* ..... 14.95
- Roma Linguini** *White Wine Garlic Sauce* ..... 9.95
- Chicken Stir-Fry** *Soy Ginger Glaze, Jasmine Rice*..... 12.95

- Homestyle Meatloaf** *Mushroom Gravy and Mashed Potatoes* ..... 12.95
- Cheeseburger or Cajun Burger** *French Fries* ..... 9.95
- Fettuccini Bolognese** *Hearty Meat Sauce Over Fettuccini Pasta* ..... 12.95
- Lobster Mac N Cheese** *Penne, Cheddar, Breadcrumbs* ..... 16.95

**APPETIZERS**

- Pan-Fried Yearling Oysters** with Tartar Sauce ..... 9.95
- Fresh Calamari:** Rhode Island Style or Traditional with Trio of Sauces... 12.95
- Blue Crab, Bay Shrimp and Artichoke Dip** with Pita Chips ..... 11.95
- Buffalo Chicken Tenders** with Crisp Onions, Blue Cheese Dressing ..... 7.95
- Whitewater Mussels** Steamed with Chorizo, Hot Peppers and Potatoes .... 9.95
- Jumbo Shrimp Cocktail** ..... 12.95
- Coconut Fried Shrimp** Horseradish Marmalade and Tropical Salsa..... 9.95
- Rhode Island "Stuffies"** ..... 8.95
- Ahi Tuna** Seared *Rare*, Wakame Salad, Soy and Wasabi ..... 10.95
- Rhode Island Steamer Clams** in a White Wine and Garlic Broth..... 9.95
- Southwest Seafood Cakes** Sherry Mayo and Corn Salsa ..... 8.95
- Maryland Lump Crab Cake** Pan Seared with Tartar Sauce ..... 12.95

**MCCORMICK & SCHMICK'S SPECIALTIES**

ADD OUR GARDEN SALAD TO ANY ENTRÉE FOR \$3.95

- Halibut** *Sitka, Alaska*  
*Pesto Crusted, Sauteed Spinach,*  
*Tomato Ragu*.....24.95
- Ahi Tuna**  
*Seared "Rare" with Soy, Wasabi, Pickled Ginger,*  
*Cucumber Seaweed Salad*.....23.95
- Atlantic Salmon** *New Brunswick, Canada*  
*Oven Roasted, Blue Crab, Bay Shrimp and Brie Stuffing*  
*Served with Lemon Butter*.....24.95
- Chilean Sea Bass** *Fishing Vessel "San Aspiring" Antarctica*  
*Miso Marinated, Udon Noodles,*  
*Stir Fry Veggies, Ginger Miso Broth*.....26.95
- Lobster Ravioli**  
*Roasted Fennel, Roma Tomatoes,*  
*Creamy Marinara Sauce and Fresh Tarragon*.....19.95
- Sea Scallops** *New Bedford, Massachusetts*  
*Artichokes, Mushrooms, Roma Tomatoes,*  
*Bacon and Sherry Butter*..... 26.95

**ON THE HALF SHELL**

\$12.95 PER HALF DOZEN

- Umami Oysters**..... *East Passage, Narragansett Bay, Rhode Island*
- Salt Pond Select Oysters**.....*Point Judith Pond, Rhode Island*
- Matunuck Oysters** ..... *Potters Pond, South Kingstown, Rhode Island*
- Beavertail Oysters**.....*East Passage, Narragansett, Rhode Island*
- Plum Point Oysters**..... *Narragansett Bay, Rhode Island*
- Royal Miyagi Oysters** .....*Sunshine Coast, British Columbia, Canada*
- Narragansett Bay Littleneck**..... per 1/2 Dozen 9.95
- Small Sampler** (*One each of the top Six Oysters*) ..... 12.95
- Large Sampler** (*Two each of the top Six Oysters*) ..... 23.95

**SOUPS AND SMALL SALADS**

- New England Clam Chowder ..... Cup...4.50.....Bowl...6.50
- Maryland Crab Soup..... Cup...4.50.....Bowl...6.50
- French Onion Soup with Gruyere..... 6.95
- Caprese Salad of Native Tomatoes, Fresh Mozzarella, Basil, Field Greens ..8.95
- Classic Caesar Salad with Parmesan and Garlic Croutons ..... 6.95
- Baby Spinach Salad, Cranberry Vinaigrette, Almonds and Goat Cheese ..... 7.95
- Iceberg Wedge, Tomatoes, Bacon and Blue Cheese Dressing ..... 6.95
- House Salad with Field Greens, Crumbled Blue Cheese and Walnuts ..... 6.95

**MEATS & SHELLFISH**

ALL OF OUR STEAKS ARE USDA CHOICE MIDWEST CORN FED BEEF

- Filet Mignon** *Maitre d'Hotel Butter* ..... 9oz...36.95...6oz...29.95
- 14 oz New York Strip** *Maitre d' Hotel Butter*..... 27.95
- Pan Bronzed 10 oz. Ribeye Steak** *Kentucky Bourbon Mushroom Sauce*. 25.95
- 9 oz Top Sirloin** *Maitre d' Hotel Butter, Crispy Onions* ..... 25.95
- Alaskan King Crab Legs** *Per Pound* ..... 26.95
- Maine Lobster** *Steamed or Grilled, 1 1/2 or 2 1/2 pounds*..... *Per Pound* 23.95

**THE PERFECT COMBINATION**

Why Choose One, When You Can Choose Two or Three of Your Favorites!

- |                            |  |
|----------------------------|--|
| <b>Jumbo Gulf Shrimp</b>   | <i>Grilled to Perfection</i>             |
| <b>Fresh Water Tilapia</b> | <i>In Our Signature Parmesan Crust</i>   |
| <b>Atlantic Salmon</b>     | <i>Grilled with a Light Lemon Butter</i> |
| <b>Alaskan Halibut</b>     | <i>Simply Grilled</i>                    |
| <b>Lump Blue Crab Cake</b> | <i>Pan Seared with Tartar Sauce</i>      |

- Choose Two from above* ..... 19.95
- Choose Three from above* ..... 24.95
- Substitute a Lobster Tail for Any Selection* ..... Add 3.00

**Seasonal Fall Side Dishes**

**Mashed Potatoes, Creamy Macaroni & Cheese and Pecan Streusel Sweet Potato Casserole**  
 3.95 each

*And, to complete your meal...*

**Seasonal Peach Cobbler Baked in a Buttery Crust**....4.95

**Filet & Stuffed Shrimp Combination**  
 6oz. Filet Mignon with Jumbo Stuffed Shrimp..... 29.95  
*And for Dessert, our Vanilla Bean Crème Brulee!*

**TRADITIONAL SEAFOOD**

- Yellowtail Sole** *Ritz Cracker Lobster Stuffing, Lemon Butter Sauce* ....23.95
- Catfish** *Blackened with Shrimp and Andouille Sausage Jambalaya* ....17.95
- Atlantic Salmon** *Roasted on a Cedar Plank, Northwest Berry Sauce* ..22.95
- Tilapia** *Cashew Crusted, Tropical Fruit Salsa, Jamaican Rum Butter* .19.95
- Swordfish** *Classic Cut, Grilled with Sundried Tomato Caper Butter* ..24.95

**RHODE ISLAND FAVORITES**

- 'Gansett Beer Battered Fish and Chips** *Cole Slaw, French Fries*..... 16.95
- Seafood Fettuccine** *with Bay Scallops and Shrimp, Garlic Cream* ..... 18.95
- Tilapia** *Parmesan Crusted, Lemon Butter and Crisp Capers*..... 19.95
- Rainbow Trout** *Almond Crusted with Lemon Butter Sauce* ..... 19.95
- Mahi-Mahi** *Coconut Crusted, Grilled Pineapple, Pineapple Butter* .....22.95

**Traditional Thanksgiving Meal**

~ \$22.95 ~

Choice of Pumpkin Bisque or Mixed Green Salad with Blue Cheese & Glazed Walnuts

- Roast Turkey with Giblet Gravy
- Butter and Cream Mashed Potatoes
- Sage Stuffing
- Apple Butternut Squash Casserole
- Seasonal Vegetables
- Cranberry Sauce

For Dessert, Your Choice of Upside Down Apple Pie or Pumpkin Pie

~ Children's Meal \$5.95 ~

*Add Our Seasonal Sweet Potato Casserole or Creamy Mac & Cheese for \$3.95*

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

~ 11 Dorrance Street (At the Biltmore Hotel) Providence, RI 401-351-4500~

**Join Us For Breakfast, Lunch or Dinner and Valet Park at the Hotel for only \$5.00 !!**

# WINES BY THE GLASS

ALL OF THE WINES BELOW ARE AVAILABLE BY THE BOTTLE!

	5oz	8oz		5oz	8oz
Chateau Ste. Michelle Riesling 2008, Washington	8	12	St. Francis Winery Red 2005, California	10	15
Yalumba Y Series Riesling 2008, South Australia	9	13	Five Rivers Pinot Noir 2007, California	8	12
Beringer White Zinfandel 2008, California	6	9	Kings Ridge Pinot Noir 2007, Oregon	13	18
Fontana Candida Pinot Grigio 2007, Italy	8	12	La Crema Sonoma Coast Pinot Noir 2007, California	14	19
Bollini Pinot Grigio 2007, Trentino, Italy	9	13	Kenwood Yulupa Merlot 2006, California	7	11
Cloudline Pinot Gris 2007, Oregon	10	15	14 Hands Merlot 2006, Washington	8	12
Haras de Pirque Sauvignon Blanc 2008, Chile	8	12	Coppola Diamond Series Merlot 2006, California	12	17
Nobilo Sauvignon Blanc 2008, New Zealand	9	13	Penfolds Koonunga Hill Shiraz 2007, Australia	10	15
Stone Cellars by Beringer Chardonnay 2007, California	7	11	Bonterra Vineyards Organic Zinfandel 2006, California	10	15
Hogue Chardonnay 2007, Washington	8	12	Covey Run Cabernet Sauvignon 2005, Washington	8	12
Chateau Ste. Michelle Chardonnay 2007, Washington	9	13	Beaulieu Vineyards Coastal Cabernet Sauvignon 2006, California	9	13
Chateau St. Jean Chardonnay 2007, California	10	15	Murphy-Goode Cabernet Sauvignon 2006, California	13	18
Kendall Jackson VR Chardonnay 2007, California	11	16	Kendall-Jackson Grand Reserve Cabernet Sauvignon 2006, CA	14	19
Sonoma-Cutrer Russian River Chardonnay 2007, CA	13	18	Chateau La Freynelle Bordeaux 2006, France	10	15

## CHAMPAGNE / SPARKLING WINES

401	Mumm Cuvee Napa Brut NV, Napa Valley, California	60
405	Veuve Clicquot Ponsardin Yellow Label Brut NV, France	128
407	Moet & Chandon Imperial NV, France	95
409	Perrier Jouet Grand Brut NV, France	185
411	Dom Perignon 2001, France	255
201	Chandon Rosé (187 ml) Mini NV, California	30
203	Taittinger La Francaise Brut (375 ml) Split NV, France	49

## SAUVIGNON BLANC

103	Nautilus Estate 2007, Marlborough, New Zealand	46
107	Chateau de Sancerre 2007, Loire Valley, France	68
109	Honig 2007, Napa Valley, California	48
115	Groth 2007, Napa Valley, California	55
117	Whitehaven 2007, Marlborough, New Zealand	42
119	Ferrari Carano Fume Blanc 2007, Sonoma, California	56

## RIESLING -GEWURZTRAMINER

123	Loimer Riesling 2007, Austria	54
129	Jekel Riesling 2007, Monterey, California	40
131	Columbia Gewurztraminer 2007, Columbia Valley, WA	38
133	Saint M Riesling 2006, Pfalz, Germany	48

## SPECIALTY WHITES

135	Antinori Orvieto Classico "Campogrande" 2007, Italy	39
137	Vinum Cellars "Vio" Viognier 2005, California	62
139	Don Oleganio Albarino, Rias Baixas 2004, Spain	68

## PINOT GRIS - PINOT GRIGIO

141	King Estate 2007, Oregon	50
143	Trimbach Reserve 2004, Alsace, France	58
145	Pighin Estate Bottled 2007, Friuli, Italy	48
149	WillaKenzie Estate 2006, Willamette Valley, Oregon	65

## CHARDONNAY

155	Cakebread 2007, Napa Valley, California	95
161	Frog's Leap 2007, Napa Valley, California	74
163	Edna Valley Vineyards 2006, Edna Valley, California	48
165	Chateau Ste. Michelle "Cold Creek" 2004, Columbia Valley	65
169	Stags' Leap 2007, Napa Valley, California	68
171	Cambria "Katherine's Vineyard" 2005, Santa Maria Valley, CA	60
173	Far Niente 2006, Napa Valley, California	110
175	Clos du Bois Reserve 2007, Alexander Valley, California	48
177	Jadot Pouilly Fuisse 2007, France	65
181	Wild Horse 2006, Central Coast, California	50
187	Sonoma-Cutrer "Les Pierres" 2004, Sonoma, California	98
189	La Crema 2007, Sonoma Coast, California	68
191	Columbia Crest Grand Estate 2007, Columbia Valley, WA	52
193	Matanzas Creek 2006, Sonoma, California	70
195	Jordan 2007, Russian River Valley, California	87
197	Hess Collection Su'skol Vineyard 2006, Napa Valley, CA	85

## PINOT NOIR

210	Willamette Valley Vineyards 2006, Oregon	70
212	Cambria Julia's Vineyard 2006, Santa Maria Valley, CA	65
214	Domaine Drouhin 2006, Willamette Valley, Oregon	85
216	Louis Jadot 2007, Beaujolais-Villages, France	42
218	Palliser Estate 2004, Martinborough, New Zealand	70
222	Cloudline 2007, Willamette Valley, Oregon	52
226	Hartford Land's Edge 2005, Rogue Valley, Oregon	82
228	Whitehaven 2006, Marlborough, New Zealand	80

## SYRAH/SHIRAZ

230	Chateau Mont-Redon Cotes du Rhone 2006, France	48
232	Kinton Cellars 2005, Santa Barbara, California	56
234	Yalumba 2006, South Australia	45
236	Chateau Mont-Redon Chateaufeuf du Pape 2003, France	95
240	Marques de Grinon 2004, Valdepeusa, Spain	75

## RED VARIETALS

252	Tenure Marchese Antinori Chianti Classico Riserva 2003, Italy	85
254	Antinori Santa Cristina Sangiovese 2007, Italy	45
256	Stags' Leap Petite Syrah 2004, Napa Valley, California	90

## MERLOT

260	Columbia Crest Grand Estate 2006, Columbia Valley, WA	49
262	Northstar 2001, Columbia Valley, Washington	98
264	Charles Krug 2004, Napa Valley, California	60
266	Silverado 2004, Napa Valley, California	64
268	Clos Du Bois Reserve 2004, Alexander Valley, California	62
270	St. Francis 2005, Sonoma, California	56
272	Frog's Leap 2005, Napa Valley, California	86
274	Chateau Trois Moulins 2005, Haut-Medoc, Bordeaux, France	69

## ZINFANDEL

280	Kenwood 2005, Sonoma County, California	52
282	Ravenswood Old Vine 2005, Sonoma, California	48
284	Ridge Geyserville 2005, Sonoma, California	80

## CABERNET SAUVIGNON AND BLENDS

302	Beringer Knights Valley 2006, Napa Valley, California	67
304	Chateau Ste. Michelle 2006, Columbia Valley, Washington	45
306	Rombauer Vineyards 2004, Napa Valley, California	95
310	Penfolds Bin 389 Cabernet/Shiraz 2006, South Australia	78
312	Clos Du Val 2005, Napa Valley, California	74
314	Hess Estate Allomi 2005, Napa Valley, California	80
316	Francis Coppola Diamond Collection 2007, California	62
318	Clos Du Bois Marlstone 2003, Alexander Valley, California	95
320	Jordan 2005, Alexander Valley, California	99
322	Chateau Doyac 2006, Haut-Medoc, Bordeaux, France	65
324	Stag's Leap Wine Cellars "Artemis" 2005, Napa Valley, CA	116
328	Silver Oak 2004, Alexander Valley, California	120
330	Haras de Pirque 2004, Maipo Valley, Chile	52
332	Benziger 2005, Sonoma, California	62
336	Mount Veeder Winery 2005, Napa Valley, California	110
338	Archipel 2001, California	105
342	Abadia Retuerta Rivola 2006, Sardon de Duero, Spain	65
344	Chateau L'Ecuyer 2004, Pomerol, France	98

### Join our Club!

**Our Preferred Guest Memberships are available. Earn valuable points towards dining, travel and more. Ask your server for details.**

### Bubbles by the Glass

**Mionetto Prosecco Brut NV, Valdobbiadene, Italy**  
**\$9 — Glass      \$45 — Bottle**