


LUNCH - WEDNESDAY, MARCH 17, 2010

HAPPY St PATRICK'S DAY


WASHINGTON ATLANTIC SALMON
 AUSTRALIA SWORDFISH
 NEWPORT, OREGON ROCKFISH
 IDAHO RAINBOW TROUT
 BRITISH COLUMBIA MALASPINA OYSTERS
 MISSISSIPPI CATFISH
 BC GOLDEN MANTEL OYSTERS
 MASSACHUSETTS SEA SCALLOPS
 WASHINGTON WILLAPA BAY OYSTERS

ALASKA, HALIBUT
 MASSACHUSETTS BAY SCALLOPS
 SNOW PASS, ALASKA COHO SALMON
 WASHINGTON, DOVER SOLE
 WASHINGTON MANILA CLAMS
 WASHINGTON SISTER POINT OYSTERS
 ALASKA DUNGENESS CRAB
 WASHINGTON QUILCENE OYSTERS
 WASHINGTON PENN COVE MUSSELS



CHEF'S SPECIAL SELECTION

Beef Stroganoff
Sliced Beef and Mushrooms in a Demi Glace Sour Cream Sauce
7.95



Ask your server about our 45 minute lunch guarantee

SMALL PLATES

Grilled Chicken Satay, Tomato Chutney, Basil, Curry and Chili Oil.....	5.95
Dungeness Crab, Avocado and Mango Tower, Orange Vinaigrette.....	9.95
McCormick's Dungeness Crab Cake, with Fennel Citrus Salad.....	9.95
Crab and Shrimp "Tater Tots" with Chipotle Aioli	5.95
Coconut Shrimp, with Horseradish Marmalade, Tropical Fruit Salsa	8.95
Black Mussels, Steamed in Thai Red Curry Broth.....	8.95
Manila Clams Steamed in Garlic White Wine and Butter.....	9.95
Baked Oysters Rockefeller with Sautéed Spinach and a Touch of Pernod	7.95
Fried Calamari with Fire Roasted Marinara and Parmesan.....	6.95
Crispy Fried Oyster "Poor Boy".....	5.95
Portobello Bruschetta with Fresh Mozzarella	4.95
Dungeness Crab and Bay Shrimp Artichoke Dip.....	7.95

SEAFOOD AND RAW BAR

Sister Point Oysters *..... Hood Canal, Washington.....	1.95 each
Golden Mantle Oysters *..... Vancouver, British Columbia.....	1.65 each
Quilcene Oysters *..... Quilcene Bay, Washington.....	1.85 each
Malaspina Oysters *..... Vancouver Island, British Columbia.....	1.75 each
Small Oyster Sampler *..... One Each of Today's Oysters.....	7.95
Large Oyster Sampler *..... Two Each of Today's Oysters.....	14.95
Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce	1.95 each
Ahi Tuna Tartare	
Tossed at your Table with Capers Chopped Egg, Red Onions and Dijon	9.95
Lomi Lomi Salmon	
Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice....	8.95
Seared Ahi Tuna Tostadas, with Sesame Slaw and Wasabi Cream	7.95
Hamachi Sashimi with Avocado, Soy and Truffle Oil.....	13.95

SOUPS AND SMALL SALADS

Seafood and Roasted Corn Chowder	Cup..... 3.45.....	Bowl..... 4.45
Dungeness Crab Bisque with Tawny Port Reduction		Bowl..... 7.95
French Onion Soup au Gratin.....		7.45
The "Wedge" Iceberg, Tomatoes and Blue Cheese Dressing		6.95
Cæsar Salad with Parmesan and Garlic Crostini		6.95
Spinach Salad with Honey Mustard, Onion Straws and Egg		6.95
Seasonal Mixed Field Greens with Blue Cheese and Walnuts.....		5.95

ENTRÉE SALADS

Cæsar Salad, Romaine Hearts and Garlic Croutons	
Grilled Breast of Chicken	10.95
Grilled Salmon.....	11.95
Dungeness Crab and Bay Shrimp.....	14.95
Seafood Cobb Salad	
Bay Shrimp, Scallops, Crab, Egg, Tomato, Bacon and Blue Cheese	14.95
Asian Chicken Salad	
Nappa Cabbage, Fried Won Tons in a Spicy Peanut Dressing.....	11.95
Red Thai Shrimp Salad	
Wilted Romaine, Bell Peppers, Sweet Chile Peanut Dressing.....	15.95
Classic Louis Salad	
Dungeness Crab....	21.95
Oregon Bay Shrimp....	14.95

LUNCH ENTRÉES

ADD OUR GARDEN SALAD TO ANY LUNCH ITEM FOR \$2.95

McCormick's Fish Tacos with Rice and Black Beans	9.95
Home Style Meatloaf with Mashed Potatoes and Gravy	11.95
Triple Decker Salmon Club with Bacon Lettuce and Tomato.....	9.95
McCormick's Crab Cake Sliders	14.95
Turkey and Salami Gyro with French Fries	7.95
Classic Reuben Sandwich with French Fries	8.95
Crab and Shrimp Melt, Open Faced on Sourdough Bread	11.95
Half Pound Cheeseburger, Cajun Burger or Bacon Blue Burger*.....	9.95
Prime Rib French Dip with Gruyere Cheese and Au jus	11.95
Meatloaf Sandwich with Tillamook Cheddar	8.95

10 UNDER \$10

Sandwiches Served with Your Choice of French Fries,
 House Made Potato Chips, Coleslaw or Fresh Fruit Salad

Half Sandwich Combo	
with a Choice of a Chowder or Field Greens Salad, Turkey or Meatloaf Sandwich.....	8.95
Black Forest Ham Panini	
with Pesto, Caramelized Onions and Gruyere Cheese.....	9.95
BLTA Sandwich	
with Lettuce, Tomato and Avocado on Sourdough Bread.....	8.95
Roasted Turkey Sandwich	
Field Greens and Tomato on Wheat with Cranberry Chutney	9.95
Fried Shrimp Wrap	
Chipotle Aioli, Lettuce, Pico de Gallo and Bacon	8.95
Tomato Artichoke Linguine	
Tossed with Olive Oil and Topped with Goat Cheese.....	9.95
Salmon Burger	
with Lettuce, Tomato and Onion on a Sesame Seed Bun.....	7.95
Linguini with Blackened Chicken	
Bell Peppers, Mushrooms and Cajun Cream	9.95
Chop Salad	
with Romaine, Garbanzo Beans, Salami and Cheddar	9.95
Achiote Chicken Salad	
with Romaine and Fresh Corn in a Cilantro Lime Vinaigrette	9.95

MCCORMICK'S SPECIALTIES

Salmon Penne	
Tossed in Pesto Cream with Artichokes and Mushrooms.....	10.95
Gulf Shrimp and Scallop Fettuccini	
Tossed in a Garlic Alfredo Sauce with Parmesan.....	13.95
Fried Shrimp Platter	
Cocktail Sauce, French Fries and Cole Slaw	12.95
True Cod Fish and Chips Georges Bank, Massachusetts	
Pyramid Hefeweizen Beer Battered with Fries and Coleslaw	11.95
Rockfish Newport, Oregon	
Mahogany Seared with Green Curry Sauce, Tropical Fruit Salsa	13.95
Catfish Isola, Mississippi	
Cornmeal Jalapeno Battered with Roasted Corn Salsa.....	10.95
Atlantic Salmon Cypress Island, Washington*	
Teriyaki Glazed with Stir Fry Vegetables.....	12.95
Dover Sole Washington	
Stuffed with Crab and Oregon Bay Shrimp	13.95
Tilapia Guayaquil, Ecuador	
Parmesan Crusted with Fresh Lemon and Capers.....	11.95



Join us for our next Brewmaster Dinner
 Five course menu paired with
 five beers from
 Alaskan Brewing
 April 14th 6 pm
 Make your reservations today!
\$45



Select Recipes can be found in our cookbook, ask your server for details.

* Consuming raw or undercooked food may increase your risk of food borne illness. All Fried Items Cooked with Trans Fat Free Oil.

700 Bellevue Way NE, Bellevue, Washington 98004 (425) 454-2606

WINE OF THE MONTH

Mac Murray Ranch, Pinot Noir, Sonoma, California

Their Vineyards provide grapes with elegant fruit aromatics and flavors. Red currant, raspberry, sage, mushroom and fresh earthy notes. Rich in texture with a lingering finish.

Glass: 5 oz....7.00 8 oz....10.00 **Bottle:** 28.00

SPARKLING WINES

	5 oz.	8 oz.	bottle
92 pts.			
			Taittinger Brut La Francaise, Reims, France..... 106
			Mumm Napa, Brut Rose, Napa Valley, CA 51
	🌐		Chandon Brut Sparkling, Napa Valley, CA 11 44
90 pts.	🌐		Schramsberg Vineyards, CA 2005..... 76
	🌐		Moet & Chandon Imperial, Epernay, France 78
			Dom Perignon Cuvee Epernay, France..... 130
			Veuve Clicquot Ponsardin Brut Yellow Label, NV, France.....85
			Blanquette De Limoux, Cuvee Berlene, France.....7.50.....38

CRISP, REFRESHING WHITES

				Beringer, White Zinfandel, CA 6 8 24
				Chateau Ste Michelle, Riesling, WA..... 6 9 24
				Columbia Winery, Cellar Master Riesling, WA 38
	🌐			Wente Vineyards, Riverbank Riesling, CA 8 10 30
				Saint M, Riesling, Germany..... 30
				Columbia, Gewurtztraminer, WA 38
	🌐			Conundrum, White Blend, CA 53
	🌐			Parducci Wine Cellars, "Sustainable White", CA..... 30
	🌐			Menage a Trois, White Blend, CA 9 12 34
				Indaba Chenin Blanc, Western Cape, South Africa..... 28
				Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA 34
90 pts.	🌐			Bonterra Vineyards, Viognier, CA 2007 11 16 45
				Martin Codax, Albarino, Rias Biaxas, Spain 30

SAUVIGNON BLANC

				Brancott, Marlborough, NZ..... 30
91 pts.	🌐			Kim Crawford, Marlborough, NZ 2008 40
	🌐			Nautilus, Marlborough, NZ..... 9 13 36
				Nobilo, Marlborough, NZ..... 9 13 36
				Craggy Range Te Muna Road, Marlborough, NZ 66
92 pts.	🌐			Nobilo Icon, Marlborough, NZ 2008 46
92 pts.	🌐			Cloudy Bay, Marlborough, NZ 2008 68

PINOT GRIGIO

				Ecco Domani, Delle Venezie, Italy 6 9 24
92 pts.	🌐			King Estate Signature Pinot Gris, OR 2007 45
				Seven Hills, Willamette Valley, OR..... 30
				Ponzi, Willamette Valley, OR..... 37
				J Vineyards, Russian River Valley, CA..... 10 14 39
				Santa Margherita, Veneto, Italy 48
				Sartori, Veneto, Italy..... 29
92 pts.	🌐			Swanson, Napa Valley, CA 2007 52

CHARDONNAY

				Chateau Ste Michelle, Columbia Valley, WA..... 30
				A by Acacia, CA 8 11 30
92 pts.	🌐			Cuvaion, Carneros, CA 2007 59
90 pts.	🌐			La Crema, Sonoma Coast, CA 2007 40
				Sonoma Cutrer Les Peirres, CA..... 68
				Sonoma Cutrer Russian River Ranches, CA..... 12 16 46
90 pts.	🌐			Rodney Strong, Chalk Hill, CA 2007..... 50
				Chateau St Jean, Sonoma, CA 9 12 35
				Jordan, Russian River Valley, CA 78
				Stag's Leap Winery, Napa Valley, CA..... 62
90 pts.	🌐			Cakebread Cellars, Napa Valley, CA 2007 78
				Cambria Katherine's Vineyard, Santa Maria Valley, CA.....49

PINOT NOIR

	5 oz.	8 oz.	bottle
			Eyrie Vineyard, OR 77
	🌐		Mark West Winery, CA..... 32
			Mirassou, CA..... 9 12 34
			Erath, OR 49
	🌐		Wild Horse, Central Coast, CA..... 66
	🌐		Kenwood Vineyards, Russian River, CA..... 11 15 43
90 pts.	🌐		Ponzi Vineyards, Willamette Valley, OR 2007 78
	🌐		Willakenzie Estate, Willamette Valley, OR 60
			Sonoma Cutrer, Sonoma Coast, CA..... 99
			The Crossings, Marlborough, New Zealand..... 44

MERLOT

				Blackstone, CA 8 11 30
	🌐			Kenwood Yalupa, Sonoma, CA..... 29
				Clos du Bois Sonoma Reserve, Alexander Valley, CA 49
90 pts.				Hogue Reserve, Columbia Valley, WA 2005..... 77
				14 Hands, WA 28
	🌐			Coppola Diamond Collection, Sonoma, CA..... 9 13 36
				Sebastiani, Sonoma, CA 41
	🌐			Dina Montes Alpha, Colchagua Valle, Chile 56
91 pts.				Northstar, Columbia Valley, WA 2005 78

SPICY, EARTHY, SEXY REDS

				Ruffino, Chianti, Italy 30
	🌐			Banfi Centine, Rosso di Toscana, Italian Red, Italy 28
				Sokol Blosser Medtrina, Red Blend, OR..... 42
	🌐			Menage a Trois, Red Blend, CA..... 9 12 34
	🌐			Cain Cuvee, Red Blend, Napa, CA..... 68
				Elements by Artesa, Red Blend, Napa/Sonoma, CA 54
	🌐			Kunde Estate Winery, Zinfandel, Sonoma, CA..... 43
				Rosenblum Cellars Zinfandel CA 7 10 29
				Ridge Three Valleys, Zinfandel Blend, Sonoma, CA..... 51
				Spellbound, Petite Sirah, CA..... 10 14 39
				Penfolds Koonunga Hill, Shiraz, Australia 7 10 27
90 pts.	🌐			Vina Montes Alpha, Syrah, Chile 2007 52
90 pts.				Two Hands "Gnarly Dudes", Shiraz, Australia 2007 83
				Don Miguel Gascon, Malbec, Argentina..... 8 12 30

CABERNET SAUVIGNON

	🌐			Coppola Diamond Collection, Sonoma, CA..... 41
90 pts.				Beringer Knights Valley, Alexander Valley, CA 2006 66
	🌐			Charles Krug Yountville, Napa Valley, CA..... 64
	🌐			J Lohr, "Seven Oaks", Paso Robles, CA..... 36
				Robert Mondavi Winery, Napa Valley, CA..... 68
				14 Hands, WA 7 10 28
				Murphy Goode, Alexander Valley, CA..... 13 18 50
				Stag's Leap Artemis, CA 78
	🌐			Rodney Strong, Alexander Valley, CA 90

🌐 Organic or Sustainable

ABOUT THE 000-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

90 - 100 Outstanding: a wine of superior character and style

HALF BOTTLE SELECTIONS

Taittinger Brut La Francaise, NV, France... 38
Piper Heidsieck, France 187ml 32
Caymus, Napa Valley, Ca, Conundrum 20
Kim Crawford Sauvignon Blanc..... 20
Acacia, CA, Chardonnay 28
King Estate, OR. Pinot Noir 22
Ridge Lytton Springs, CA. Zinfandel 32
Mt Veeder, CA. Cabernet Sauvignon..... 44

LIMITED SELECTIONS

Ridge Geyserville Vineyards Zinfandel..... 62
Ehlers Cabernet Sauvignon, Napa Valley, CA..... 68

NON ALCOHOLIC

Martinelli's Sparkling Cider..... 12

Wines of New Zealand

Nobilo Sauvignon Blanc

Zesty medium bodied fruit -forward wine. Flavors of peach and passion fruit

5 oz \$9 8 oz \$13 Bottle \$36

Crossing Pinot Noir

Flavors of bright cherry, ground nutmeg & earthy wild mushrooms

Bottle \$44