

Lunch-Friday, February 10, 2012 ♦ Executive Chef Marc Tromble

CHEF'S RECOMMENDATIONS

Blackened Amberjack

With Jasmine Rice, Charro Beans and
Roasted Corn Salsa
\$16.95

Seafood Cakes

Butternut Squash Orzo, Green Beans
And Herb Lemon Butter
\$16.95

STARTERS

- Popcorn Scallops** Battered with Chipolte Tartar Sauce 13.95
Crispy Buttermilk Fried Oysters Poblano Tartar 9.95
Calamari "Frito Misto" Roasted Tomato Sauce, Lemon Aioli 12.95
Lump Blue Crab Cake Roasted Corn Salsa and Lemon Butter 13.95
Steamed Mussels Tomatoes, White Wine, Fresh Herbs 11.95
Smoked Salmon Classic Accompaniments 12.95
Margherita Faltbread Tomato Jam, Mozzarella and Roma Tomato 11.95
Kobe Beef Carpaccio Parmesan Aioli, Arugula Salad 9.95

FRESH LIST

*Fresh seafood varieties available today
and featured throughout the menu.*

OYSTERS

- BC, CANADA, DEEP BAY OYSTERS
BC, CANADA, NOOTKA SOUND OYSTERS
PRINCE EDWARD ISLAND, MALPEQUE OYSTERS
VIRGINIA, STINGRAY OYSTERS

**Ask Your Server For Items
That Can Be Simply Grilled,
or Cedar Planked**

- QUEPOS COSTA RICA MAHI MAHI
FLORIDA, AMBERJACK
NOVA SCOTIA ATLANTIC SALMON
ISOLA, MISSISSIPPI CATFISH
ATLANTIC SWORD FISH
BUHL, IDAHO RAINBOW TROUT
MASSACHUSETTS SEA SCALLOPS
PERU BAY SCALLOPS
PRINCE EDWARD ISLAND BLACK MUSSELS
RHODE ISLAND MANILLA CLAMS
BAR HARBOR, MAINE LOBSTER

LOCAL PROVISIONS

*Local and seasonal ingredients
highlighted on today's menu*

- INDIANAPOLIS INDIANA
OAKEN BARREL BREWERY INDIANA ALE & GNAWBONE PALE
SUN KING WEE MAC SCOTTISH ALE
INDIANA STRAWBERRIES
INDIANA BLUEBERRIES
INDIANA BLACKBERRIES
DIXONS FISHERIES
SPANISH ONIONS
RAINBOW MIX
BELL PEPPERS
ARUGULA

FRANKFORT INDIANA
GLOVERS ICE CREAM

OHIO
MIXED GREENS
SQUASH

ILLINOIS
CUCUMBERS

RAW BAR & SUSHI

- Fresh Shucked Oysters** Dozen 25.9 Half 14.95
Marinated Spicy Shrimp 14.95 a pound
Spiced Seared Ahi Cucumber Salad 11.95
Spiced Jumbo Prawns 14.95
Ahi Tuna Tartar Prepared Tableside 10.95
Crab Tower Avocado and Mango 12.95
Lobster Cobb Lobster and tarragon 19.95

SEAFOOD ENTRÉES

- Tilapia Cashew** Cashew Crusted with Sweet Potato Cous Cous and Rum Butter 15.95
Parmesan Tilapia Parmesan Crusted, Butternut Squash Orzo and Lemon Capers Butter 15.95
Shrimp and Andouille "Mac & Cheese" White Cheddar Cheese Sauce 12.95
Cedar Roasted Salmon Northwest Berry Sauce and Roasted Vegetables 14.95
Crab Cake Sandwich Tartar Sauce, Chesapeake Fries 15.95
Buttermilk Fried Shrimp Chesapeake Fries, Cole Slaw, Cocktail Sauce 13.95
Rainbow Trout Almond Crusted, Butternut Squash Orzo, Greenbeans 14.95
Fettuccini Alfredo Bay Shrimp and Scallops, Garlic Parmesan Cream 13.95
Alaskan Cod Fish & Chips Oaken Barrel Battered, Chesapeake Fries, Tartar Sauce 14.95

ENTRÉE SALADS

- Asian Chicken Salad** Crisp Wontons, Sesame Ranch Dressing 12.95
Salmon Salad Romaine Hearts, Apples, Roasted Beets, Goat Cheese Fritters 15.95
Blackened Salmon Caesar Salad Jicama, Roasted Corn Salsa, Rustic Croutons 14.95
Grilled Gulf Shrimp and Fruit Salad Dried Fruit, Almonds, Berries, Goat Cheese 14.95
Romano Chicken Chop Salad Bacon, Blue Cheese, Tomato, Greens Olives 12.95
Lobster Cobb Salad Creamy Tarragon Dressing, Avocado, Smoked Bacon 19.95
Ahi Nicoise Salad White Balsamic Dressing, New Potato Salad 16.95
Poached Shrimp Salad Romaine Lettuce, Avocado and French cocktail Sauce 13.95

LUNCH ENTRÉES

- Buttermilk Fried Catfish** Mashed Potatoes, Swiss Chard, White Pepper Gravy 13.95
Crispy Fish Tacos Cilantro Aioli, Charro Beans, Southwest Jicama Slaw 11.95
1/2 Pound Cheeseburger Cheddar Cheese, lettuce, Tomato and Onion 12.95
Kobe Burger Onion Rings, Gruyere, House Made Ketchup 14.95
Smoked Turkey Sandwich Ciabatta Bread, Avocado, Garlic Parmesan Aioli 9.95
Spicy Beef Wrap Grilled Tenderloin, Blue Cheese, Fire Roasted Corn Salsa 10.95
Blackened Chicken Pasta Blackened Chicken, Mushrooms and Peppers 14.95
Salmon Rigatoni Artichoke, Asparagus with Roasted Mushrooms and Pesto Cream 15.95

BEVERAGES

- Hand Made Lemonade** 3.0
Arnold Palmer 3.0
Bloody Mary 6.5
Fresh Squeezed Screwdriver 7.5

Vegetarian Items and Gluten Free Items Available

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

WINE OF THE MONTH

BELLE GLOS "MEIOMI" PINOT NOIR

"Meiomi smoothly brings the best characteristics of three growing regions along California's Pacific Coast border; Sonoma, Santa Barbara and Monterey. Sonoma's bright berry flavors and minerality; Santa Barbara's Spice notes and silky texture; and Monterey's opulence and earthy quality contribute to the broad, deeply-flavored and truly balanced wine. Meiomi's has a deep garnet color and aromas of cola and blackberries."

Glass: 513.00 8.....16.00 Bottle: 48



We are proud to partner with **The E & J Gallo Winery** and **The Taste of NFL** in the **Fight** against **Hunger**.
With the sale of each participating bottle we have generated approximately **3 Meals** for our **Local Food Bank!**

SPARKLING WINES 5 oz. 8 oz. bottle

92 pts.	Perrier Jouet, Grand Brut, France	90
	Mumm Napa, Brut Rose, Napa Valley, CA.....	57
	Piper Heidsieck, Cuvee Brut, France.....	86
	Ruffino, Prosecco, Italy	40
☉	Moet Chandon Brut, France.....	13.5 .. 47
☉	Moet Chandon Imperial, Epernay, France.....	19.95 .. 99

CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA.....	7.5...10.5.... 29
	Chateau Ste Michelle, Riesling, WA	8.5...10.5.... 29
	Columbia Winery, Cellar Master Riesling, WA.....	36
	St. M Riesling, Germany	9.5...12.5.... 29
	Wente Vineyards, Riverbank Riesling, CA.....	29
	Columbia, Gewurtztraminer, WA.....	29
☉	Conundrum, White Blend, CA.....	56
	Kendall-Jackson VR, Summation CA	35
☉	Menage a Trois, White Blend, CA.....	8.5...11.5.... 29
	Indaba Chenin Blanc, Western Cape, South Africa	29
90 pts.	☉ Bonterra Vineyards, Viognier, CA	14.5..18.5 ... 65
90 pts.	☉ Martin Codax, Albarino, Rias Bixas, Spain,	37
	Fratteli, Moscato, Italy	31

SAUVIGNON BLANC

	Brancott, Marlborough, NZ	40
91 pts.	☉ Kim Crawford, Marlborough, NZ,	53
90 pts.	☉ Nautilus, Marlborough, NZ.....	11.5..14.5 ... 40
	Tangley Oaks, Napa Valley, CA.....	38
	Nobilo, Marlborough, NZ.....	10.5...13.5..41
93 pts.	☉ Craggy Range Te Muna Road, Marlborough, NZ.....	70
	Grgich Hills Estate, CA.....	69
92 pts.	☉ Cloudy Bay, Marlborough, NZ	71
	Root: I, Casablanca Valley, Chile	34

PINOT GRIGIO

92 pts.	☉ King Estate Signature Pinot Gris, OR,	44
	J Vineyards, Russian River Valley, CA	43
	Ponzi Vineyards, Willamette Valley, OR	10.5...13.5..41
	Sokol Blosser, Willamette Valley, OR	46
	Santa Margherita, Veneto, Italy	59
	Sartori, Veneto, Italy	30
	Willamette Valley Vineyard, Oregon	40
	Ecco Domani, Delle Venezie, Italy.....	8.5....10.5..30
92 pts.	☉ Swanson, Napa Valley, CA.....	58

CHARDONNAY

	Chateau St Michelle, Columbia Valley, WA.....	30
	Kendall-Jackson, CA.....	35
92 pts.	☉ Cuvaison, Carneros, CA.....	44
90 pts.	☉ La Crema, Sonoma Coast, CA	46
	Sonoma Cutrer Russian River Ranches, CA.....	11.5...16.5..52
	Chalone, CA.....	9.5....12.5..30
	Chateau St. Jean, Sonoma, CA.....	11.5...15.5..50
	Stag's Leap Winery, Napa Valley, CA	68
	Jordan, Russian River, CA.....	80
90 pts.	☉ Cakebread Cellars, Napa Valley, CA,	87
90 pts.	Silver Chardonnay, Mer Soleil Vineyards, Unoaked	56
	Far Niente, Sonoma, CA.....	99
	Clos Du Bois, CA	44

PINOT NOIR 5 oz. 8 oz. bottle

	☉ MacMurray Ranch, Sonoma Coast, CA.....	44
	☉ Mark West Winery, CA.....	29
	Mirrassou, CA	9.5...12.5..29
	Erath, OR.....	41
	☉ Meiomi, Belle Glos, Sonoma Coast, CA.....	48
	☉ Kenwood Vineyards, Russian River, CA	12.5...15.5..51
90 pts.	☉ Ponzi Vineyards, Willamette Valley, OR,	81
	☉ Willakenzie Estate, Willamette Valley, OR.....	67
90 pts.	Sonoma Cutrer, Sonoma Coast, CA.....	71
	Belle Glos, Clark & Telephone, Santa Maria Valley, CA.....	99

MERLOT

	Blackstone, CA.....	8.5...11.5..29
	Wente Vineyards, "Sandstone", CA.....	31
	Red Rock Winery, CA.....	29
	Markham Vineyards, Napa Valley, CA,	51
	Duckhorn, Decoy, Napa Valley, CA.....	60
	14 Hands, WA.....	29
☉	Coppola Diamond Collection, Sonoma, CA.....	11.5...15.5..41
	Estancia, Central Coast,, CA.....	46
90 pts.	☉ Vina Montes Alpha, Colchagua Valle, Chile	54
91 pts.	Northstar, Columbia Valley, WA	56.

SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy.....	34
☉	Banfi Centine, Rosso di Toscana, Italian Red, Italy	29
	Sokol Blosser Medtrina, Red Blend, CA.....	41
	Hayman & Hill, Meritage, CA.....	53
☉	Menage a Trois, Red Blend, CA	9.5...12.5..29
☉	Cain Cuvee, Red Blend, Napa, CA	75
☉	Kunde Estate Winery, Zinfandel, Sonoma, CA.....	46
	Rosenblum Cellars Zinfandel CA.....	9.5...12.5..29
	Spellbound, Petite Sirah, CA	11.5...14.5..42
	Elements by Artesa, Red Blend, Napa, CA	51
	Peter Lehman Shiraz, Barossa, Australia.....	44
	Penfolds Koonunga Hill, Shiraz, Australia	9.5...12.5..35
90 pts.	☉ Vina Montes Alpha, Syrah, Chile	56
	Terrazas de los Andes Resrva, Malbec, Argentina	44
	Don Miguel Gascon, Malbec, Argentina	8.5...11.5..29
	Tenacious, Celani Family Vineyards, Red Blend.....	91

CABERNET SAUVIGNON

☉	Coppola Diamond Collection, Sonoma, CA	40
	Beringer Knights Valley, Alexander Valley, CA.....	60
☉	Charles Krug, Napa Valley, CA	61
☉	J Lohr, "Seven Oaks", Paso Robles, CA	39
	Robert Mondavi Winery, Napa Valley, CA.....	73
	14 Hands, WA.....	8.5....10.5..29
	Murphy Goode, Alexander Valley, CA.....	11.5...15.5..52
	Stag's Leap Artemis, CA.....	90
☉	Benziger Family Winery, Sonoma, CA.....	76
90 pts.	Chimney Rock, Stag's Leap District CA 2007.....	110
	Chateau St Michelle, Columbia Valley, WA	29

☉Organic or Sustainable

ABOUT THE 100-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 BOTTLES

Nicolas Fueillatte Brut.....	33.00
Caymus Conundrum.....	28.00
Acacia Chardonnay.....	29.00
Kim Crawford Sauv-Blanc...	26.00
King's Estate Pinot Noir.....	35.00
Duck Horn Merlot.....	46.00
Ridge Zinfandel.....	33.00
Mt. Veeder Cabernet.....	45.00

SPECIALY PRICED WINES

FAR NIENTE CHARDONNAY SONOMA, 2009.....	99.00
CHIMNEY ROCK STAG'S LEAP DIISTRICT, CA 2007.....	110
OPUS ONE, CALIFORNIA 2007.....	295.00
OPUS ONE, CALIFORNIA 2005.....	325.00
SILVERADO MERLOT, CA 2005	55.00