

Saturday, February 11, 2012 ♦ Executive Chef James Bogart

**CHEF'S RECOMMENDATION**

**Mahi Mahi**

Orange Teriyaki Vinaigrette,  
Rice and Snow Peas  
\$24.95

**Sizzling Salmon**

Served Tableside with Your Choice of Sauces  
Asian Black Pepper Sauce or Mushroom Truffle Broth  
\$26.95

**FRESH LIST**

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

**Oysters**

B.C. Canada, Nootka Sound Oysters  
Connecticut, Blue Point Oysters  
Washington, Hood Canal Oysters  
Washington, Steamboat Oysters

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

**or Cedar Planked**

Guatemala, Mahi Mahi  
Canada, Atlantic Salmon  
Idaho, Rainbow Trout  
Massachusetts, Scallops  
Mexico, Tilapia  
Alaska, True Cod  
Hawaii, Swordfish  
Bar Harbor Maine Lobster  
Prince Edward Isle, Mussels  
Sea of Cortez, Mexico Blue Crab

**LOCAL PROVISIONS**

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

**Portsmouth, Ohio**

Gala Apples

**Warsaw, Ohio**

LW Randles Cheese, Inc  
Cheddar Cheese

**Youngstown, Ohio**

Schwebel's Bread

**Southern Ohio**

English Cucumbers

**Springfield, Ohio**

Woeber's Mustard

**Huron, Ohio**

Micro Greens

**Springfield, Ohio**

Horseradish

**STARTERS**

**Crispy Buttermilk Fried Oysters** Poblano Tartar 8.95  
**Gulf Shrimp Tempura** Garlic, Ginger Aioli 8.95  
**Calamari "Frito Misto"** Roasted Tomato Sauce, Lemon Aioli 12.95  
**Lump Blue Crab Cake** Orange, Fennel and Arugula Salad 12.95  
**Kobe Beef Carpaccio** Garlic Parmesan Aioli 11.95  
**Portabella Mushroom Bruschetta** Goat Cheese, Tomatoes 6.95  
**Steamed Mussels** Tomatoes White Wine, Fresh Herbs 10.95

**SOUPS & STARTER SALADS**

**Clam Chowder** Cup 5.95 Bowl 6.95  
**Maine Lobster Bisque** Sherry Butter 11.95  
**Chicken Vegetable Soup** Parmesan 6.95  
**Walnut Mixed Greens** Balsamic 6.95  
**Chopped Salad** Bacon, Blue Cheese 6.95  
**Caesar Salad** Garlic Croutons 7.95  
**The Iceberg Wedge** Blue Cheese 6.95

**VALENTINE'S WEEKEND FEATURES**

**Coast to Coast Tuna** Seared Tuna Paired with Tuna Tartar 14.95

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**Lobster Ravioli** Sautéed Spinach, Lobster Sauce, Roasted Tomatoes 25.95  
**Seafood Trio** Grilled Shrimp, Crab Cake, Grilled Salmon 28.95  
**Filet & Shrimp Scampi** Perfect Pair, Steamed Asparagus 38.95

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**Perfectly Paired with  
Belle Glos 'Meiomi' Pinot Noir Bottle 47**

**SEAFOOD SPECIALTIES**

**True Cod** Columbus IPA Battered with Chesapeake French Fries and Tartar Sauce 17.95  
**Ahi Tuna** Seared Rare, Wakame Salad, Nori Roll 24.95  
**Swordfish** "Casino Style" Crabmeat, Bacon, Bell Pepper 26.95  
**Atlantic Salmon** Stuffed, Blue Crab, Bay Shrimp, Brie Cheese 26.95  
**Tilapia Parmesan Crusted** Capers, Gremolata, Lemon Butter 23.95  
**Rainbow Trout** Almond Crusted and Vegetable Orzo 19.95  
**Tilapia Cashew Crusted** Sweet Potato Couscous, Jamaican Rum Butter 19.95  
**Live Maine Lobster** 1 1/4 pound 27.95 per pound  
**Scallops** Pan Seared, Butternut Squash Risotto, and Crispy Leeks 28.95  
**Buttermilk Fried Jumbo Shrimp** Chesapeake Fries, Cole Slaw, Cocktail Sauce 19.95

**STEAK & SPECIALTY MEATS**

*Our Finest Cuts of Midwestern Beef Hand Cut, Custom Aged and Seasoned*

**U.S.D.A. Choice Sterling Silver Top Sirloin** (28 to 35 days) 24.95  
**House Center Cut Filet Mignon** (18 to 21 days) **Petite** 28.95 **Regular** 32.95  
**U.S.D.A. Choice Sterling Silver New York Strip** (28 to 35 days) 33.95  
**Dry Rubbed Ribeye Steak** Green Bean Medley (21 to 28 days) 29.95  
**Blackened Chicken Linguini** Mushrooms and Peppers in a Cajun Cream Sauce 15.95  
**Kobe Burger** Onion Rings, Gruyere, House Made Ketchup 14.95

**COMPLEMENTS**

**Lobster Mashed Potatoes** 10.95  
**Andouille Mac & Cheese** 7.95  
**"Oscar Style"** 7.95  
**Broiled Lobster Tail** 19.95  
**Butternut Squash Risotto** 6.95

~ MAKE YOUR RESERVATIONS TODAY FOR VALENTINE'S DAY!!! ~

*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 coolest 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. With Meiomi's deep garnet color and aromas of cola and blackberries; each sip is a layered palette of abundant flavor with a velvety richness texture carrying the wine through to a lingering, succulent finish"

Glass...12    Bottle...47

### SPARKLING WINES

	Chandon Brut Sparkling, Napa Valley, CA.....	9.5..39
	Chandon Rose, Napa Valley, CA .....	50
90 pts.	Mumm Napa, Brut Rose, Napa Valley, CA.....	49
	Piper Heidsieck, Cuvee Brut, France .....	69
	Moet & Chandon Imperial, Epernay, France.....	93
90 pts.	Perrier-Jouet, Brut, France .....	93
	Ruffino Prosecco, Italy .....	8.5..34

### CRISP, REFRESHING WHITES

	Martin Codax, Albarino, Rias Baixas, Spain, 08.....	33
	Cavit, Muscato, Italy.....	7.5 ..29
	Fratelli, Muscato D' Asti.....	49
	Columbia, Gewurtztraminer, WA.....	30
	Beringer, White Zinfandel, CA.....	6.5..27
	Chateau Ste Michelle, Riesling, WA.....	7...29
	Wente Vineyards, Riverbank Riesling, CA.....	28
	Columbia Winery, Cellar Master Riesling, WA.....	29
	Saint M, Riesling, Germany.....	10..38
	Indaba Chenin Blanc, Western Cape, South Africa.....	49
	Conundrum, White Blend, CA.....	49
90 pts.	Kendall-Jackson VR, Summation, CA.....	37
	Menage a Trois, White Blend, CA.....	8...30
	Bonterra Vineyards, Viognier, CA.....	13..49

### SAUVIGNON BLANC

	Nobilo, Marlborough, NZ.....	8.5..32
	Brancott, Marlborough, NZ.....	37
90 pts.	Kim Crawford, Marlborough, NZ,09.....	53
	Nautilus, Marlborough, NZ, 09.....	12..48
	Craggy Range Te Muna Road, Marlborough, NZ, .....	69
90 pts.	Cloudy Bay, Marlborough, NZ, 08.....	69
90 pts.	Robert Mondavi, Fume Blanc, CA .....	49

### PINOT GRIGIO

	Sartori, Veneto, Italy.....	29
	Ecco Domani, Delle Venezie, Ital.....	8.5 ..29
90 pts.	King Estate Signature, OR, 09.....	47
90 pts	Willamette Valley Vineyard, OR .....	39
	J Vineyards and Winery, CA.....	42
90 pts	Ponzi Vineyards, Willamette Valley, OR, 10.....	12.5 ...49
	Santa Margherita, Veneto, Italy.....	59
	Swanson, Napa Valley, CA, .....	55

### CHARDONNAY

	Chateau Ste Michelle, Columbia Valley, WA .....	29
	Chalone, Monterey County, CA.....	8.5..30
	Kendall-Jackson, CA.....	39
	Clos Du Bois, North Coast, CA.....	28
90 pts	Cuvaison, Carneros, CA, 07 .....	82
	Celani Family Vineyards, Napa Valley, CA 08.....	95
	La Crema, Sonoma Coast, CA .....	50
	Sonoma Cutrer Russian River, CA.....	14..55
	Chateau St Jean, Sonoma, CA.....	11.5..46
	Jordan, Russian River Valley, CA.....	79
	Stag's Leap Winery, Napa Valley, CA .....	84
90 pts.	Cakebread Cellars, Napa Valley, CA, 09.....	84
	Far Niente, Sonoma, CA.....	109

 Organic or Sustainable

### PINOT NOIR

	MacMurray Ranch, Sonoma Coast.....	45
	Mark West Winery, CA.....	32
	Mirassou, CA .....	7.5 ..29
	Willakenzie Estate, Estate Cuvee, Willamette Valley, OR.....	66
	Erath,OR.....	49
	Belle Glos Meiomi, CA, 10.....	47
	Estancia, Monterey County, CA .....	40
	Kenwood Vineyards, Russian River, CA.....	11 ..46
90pts.	Ponzi Vineyards, Willamette Valley, OR, 08.....	84
90 pts.	Sonoma Cutrer, Sonoma Coast, CA, 06.....	89
90 pts.	Belle Glos, Clark & Telephone, Santa Maria Valley, CA.....	99

### MERLOT

	Blackstone, CA.....	7.5..29
	Wente Vineyards, "Sandstone", CA.....	30
	14 Hands, WA.....	29
	Coppola Diamond Collection, Sonoma, CA.....	11.5..46
	Markham Vineyards, Napa Valley, CA .....	50
	Decoy by Duckhorn, Napa Valley, CA .....	59
	Estancia, Central Coast, CA.....	36
90 pts.	Vina Montes Alpha, Colchagua Valle, Chile, 07 .....	63
92 pts.	Northstar, Columbia Valley, WA, .....	80

### SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy .....	30
	Banfi Centine, Rosso di Toscano, Italian Red, Italy .....	29
	Hayman & Hill, Meritage, CA.....	39
	Menage a Trois, Red Blend, CA .....	10..37
	Hook and Ladder, The Tillerman, Red Blend, CA .....	36
	Cain Cuvee, Red Blend, Napa, CA .....	74
	Orin Swift, The Prisoner, Napa, CA .....	75
90 pts	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....	39
	Celani Family Vineyards, Tenacious Blend, CA.....	130
	Kunde Estate Winery, Zinfandel, Sonoma, CA.....	40
	Rosenblum Cellars, Zinfandel, CA.....	8...30
	Peter Lehman Shiraz, Barossa, Australia.....	44
	Spellbound, Petite Sirah, CA.....	11...46
	Penfolds Koonunga Hill, Shiraz, Australia.....	7.5..29
90 pts.	Vina Montes Alpha, Syrah, Chile, 07.....	59
	Amancaya, Malbec/Cabernet, Argentina.....	46
90 pts.	Terrazas de los Andes Reserva, Malbec, Argentina.....	47
	Don Miguel Gascon, Malbec, Argentina.....	10.5..39

### CABERNET SAUVIGNON

	Coppola Diamond Collection, Sonoma, CA.....	39
	14 Hands, WA.....	8.....29
	Louis M Martini, Sonoma.....	37
	First Drop, Mother's Ruin, McLaren Vale, Australia .....	46
	Beringer Knights Valley, Alexander Valley, CA, 07.....	83
	Charles Krug Yountville, Napa Valley, CA.....	68
	J Lohr, "Seven Oaks", Paso Robles, CA.....	43
	Murphy Goode, CA.....	12.5...48
	Robert Mondavi Winery, Napa Valley, CA.....	72
90 pts	Benziger Family Winery, Sonoma .....	57
90 pts	Stag's Leap Artemis, CA, 07.....	99
90 pts.	Chimney Rock, Stag's Leap District, CA, 07.....	129

#### 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 BOTTLE SELECTIONS

Piper Heidsieck, Champagne.....	39
Tattinger Brut, La Francaise .....	60
Nicolas Feuillate Brut, Blue Label .....	62
Caymus Conundrum, White Blend .....	23
Kim Crawford Sauvignon Blanc.....	28
Acacia, Chardonnay.....	29
King Estate, Pinot Noir.....	24
Ridge Lytton Springs, Zinfandel.....	35

*Don't Forget to Plan  
Your Next Event with McCormick and Schmick's!  
Ask to Speak with our Banquet Coordinator Sarah  
for More Information*