

Sunday, December 25th, 2011

MERRY CHRISTMAS !!!

CHEF'S RECOMMENDATION

Lobster Ravioli

Spinach, Paprika Tomatoes
Lobster Cream Sauce, Crispy Leeks
\$24.9

Sizzling Atlantic Salmon

Served Tableside with Your Choice of Sauces
Asian Black Pepper Sauce or Mushroom Truffle Broth
\$24.9

STARTERS

- Fried Coconut Shrimp** Sweet Thai Chili Dipping Sauce 8.9
- Crispy Buttermilk Fried Oysters** Poblano Tartar 8.9
- Steamed Mussels** Tomatoes White Wine, Fresh Herbs 10.9
- Kobe Beef Carpaccio** Garlic Parmesan Aioli 11.9
- Calamari "Frito Misto"** Roasted Tomato Sauce, Lemon Aioli 12.9
- Lump Blue Crab Cake** Orange, Fennel and Arugula Salad 12.9
- Portabella Mushroom Bruschetta** Goat Cheese, Tomatoes 6.9

FRESH LIST

Fresh seafood varieties available today and featured through out the menu.

Oysters

- New York Blue Point Oysters
- Massachusetts Wellfleet Oysters
- Virginia James River Oysters
- Washington Hood Canal Oysters
- Chesapeake Select Oysters

RAW BAR & SUSHI

- Fresh Shucked Oysters** Dozen 25.5 Half 13.5
- Jumbo Shrimp Cocktail** 14.9
- Ahi Tuna Tartare** Prepared Tableside 10.9
- Spiced Seared Ahi** Cucumber Salad 11.9
- Traditional California Roll** 10.5
- Sashimi Combination Platter** 13.9
- Crab Tower** Avocado, Mango 11.9
- "Big Chill" Seafood Tower** 69.5

SOUPS & STARTER SALADS

- Clam Chowder** Cup 5 Bowl 6
- Maine Lobster Bisque** Sherry Butter 11.5
- Chicken Vegetable Soup** White Cheddar 6
- Walnut Mixed Greens** Balsamic 6.9
- Chopped Salad** Bacon, Blue Cheese 6.9
- Caesar Salad** Garlic Croutons 7.9
- The Iceberg Wedge** Blue Cheese 6.9
- Winter Salad** Goat Cheese, Beets, Apples 8.9

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

- Canada Atlantic Salmon
- Hilo, Hawaii Swordfish
- Idaho Rainbow Trout
- Massachusetts Scallops
- Hawaii Mahi Mahi
- Mexico Tilapia
- Alaska True Cod
- Chili, Sea Bass
- North Carolina Catfish
- Bar Harbor Maine Lobster
- Sea of Cortez, Mexico Blue Crab
- Prince Edward Isle Mussels

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

CHEF'S CHRISTMAS DAY FEATURES

Grilled Seafood Trio

All Three of Your Favorites on One Plate ~ Jumbo Shrimp, Crab Cake and Grilled Salmon
\$28.95

Herb Crusted Prime Rib

Slow Roasted with Natural Au Jus Creamy Horseradish Sauce
Whipped Potatoes and Chef's Seasonal Vegetables
\$29.95

Stuffed Atlantic Salmon

Baked with Crab, Shrimp and Brie Cheese
Beurre Blanc, Potatoes and Chef's Seasonal Vegetables
\$26.95

SEAFOOD SPECIATIES

- Tilapia Cashew Crusted** Sweet Potato Couscous, Jamaican Rum Butter 19.5
- Ahi Tuna** Seared Rare, Wakame Salad, Nori Roll 24.9
- Sea Bass** Miso Glazed, Udon Noodles, Spicy Black Pepper Sauce 36.9
- Tilapia Parmesan Crusted** Capers, Gremolata, Lemon Butter 23.5
- True Cod** Columbus IPA Battered with Chesapeake French Fries and Tartar Sauce 17.9
- Rainbow Trout** Almond Crusted, Vegetable Orzo, Cucumber Dill Relish 19.9
- Swordfish** Spaghetti Squash, Tomato Broth, Roasted Potatoes 26.9
- Live Maine Lobster** 1 1/4 pound 27.9 per pound
- Salmon Rigatoni** Pesto Cream, Roasted Tomatoes, Asparagus, Artichokes 17.9
- Mahi Mahi** Crab Potato Hash, Lemon Butter Sauce 23.9
- Alaskan Cod** Prosciutto Crusted, Potato Gnocchi, Fall Vegetable Wine Broth, Tomato Pesto 24.9
- Scallops** Pan Seared, Butternut Squash Risotto, Lemon Butter and Crispy Leeks 28.5
- Buttermilk Fried Jumbo Shrimp** Chesapeake Fries, Cole Slaw, Cocktail Sauce 19.9

STEAK & SPECIALTY MEATS

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

- House Center Cut Filet Mignon** (18 to 21 days) **Petite** 28.9 **Regular** 32.9
- U.S.D.A. Choice Sterling Silver Top Sirloin** (28 to 35 days) 24.9
- U.S.D.A. Choice Sterling Silver New York Strip** (28 to 35 days) 33.5
- Dry Rubbed Ribeye Steak** (21 to 28 days) 27.9
- Filet and Shrimp Scampi** Gruyere Potatoes, Garlic Butter Sauce 32.9
- Kobe Burger** Onion Rings, Gruyere, House Made Ketchup 14.5
- Slow Cooked Pot Roast** Mashed Potatoes, Roasted Root Vegetables 18.5
- Roasted Maple Brine Chicken** Pan Jus and Spring Vegetables 17.9

COMPLEMENTS

- Lobster Mashed Potatoes** 10.5
- Andouille Mac & Cheese** 7.9
- "Oscar Style"** 7.9
- Steamed Lobster Tail** 19.9
- Butternut Squash Risotto** 6.5
- Sweet Potato Casserole** 5.9

~Book Your Holiday Party with McCormick and Schmick's! Sarah can help you plan it 614.476.6667~

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

King Estate Winery, Oregon, Pinot Gris

“King Estate Winery, located south of Eugene, Oregon, is a leading producer of Pinot Gris. Founded in 1991 by the King Family, King Estate is committed to producing Oregon wines of exceptional Quality using organic methods, meticulous fruit selection, impeccable winemaking practices and judicious blending. A amazingly balanced wine, distinctly known for hints of lime, honeysuckle and mineral notes on the nose, complemented by flavors of pear and stone fruit”
Glass...11 Bottle...43

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 Bixas, 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
	Clos Du Bois, North Coast, CA.....	28
	Kendall-Jackson, CA.....	39
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 Meiom, CA, 10.....	48
	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
	Estanica, 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, CA.....	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 Francasise	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
Mt Veeder Cabernet.....	49

*Don't Forget to Plan
Your Holiday Event with McCormick and Schmick's!*

*Ask to Speak with our Banquet Coordinator Sarah
for More Information*

614.476.6667