

DINNER MENU

SALADS

SERVED WITH CIABATTA

WARM SPINACH PROVINCIAL

Gently Wilted Baby Spinach with Bacon, Onion and Potato in a Jerez Sherry-Pepper Rouille Vinaigrette 9

CURRIED CHICKEN SALAD

Exotic East Indian Seasoned Breast of Chicken 'Salad' with Raisins, Almonds and Cilantro 12

'CAESAR' SALAD CLASSIC 8

BAY SHRIMP CAESAR 12 GRILLED CHICKEN CAESAR' 12

Anchovy-Garlic Dressing, Croutons and Shaved Parmesan

Salads with Alaskan Sea Scallops 8 Additional

DRESSINGS: WINE VINAIGRETTE ♦ CREAMY BLUE ♦ MARK'S RANCH

ROGUE CREAMERY BLUE VEIN CHEESE 'WEDGE' 2.50 Additional

APPETIZERS

SMOKED SALMON SPREAD 6

SAGANAKI 8

PAN FRIED OYSTERS 9

BAY SHRIMP COCKTAIL 7

SPICY CHICKEN 6

MUSHROOM PÂTÉ 5

FETTUCCINE

SERVED WITH GARLIC CIABATTA

Select a Fettuccine Preparation.....

CHICKEN ALFREDO Garlic, Wine, Heavy Cream, Parsley, Parmesan, Grilled Chicken 14

BAY SHRIMP ALFREDO Garlic, Wine, Heavy Cream, Parsley, Parmesan, Oregon Bay Shrimp 14

CLASSIC ALFREDO Garlic, Wine, Heavy Cream, Parsley, Parmesan 10

VONGOLÉ Clams, Wine, Stock Essence, Cream, Garlic 12

Fettuccine With Alaskan Scallops 8 Additional

ANGUS CHEDDAR BURGER

SERVED WITH CHIPS, SIMPLE SALAD & ASSEMBLY GARNISHES AND MARK'S HOUSE STEAK SAUCE 10

With Choice of Premium Cheese 10.5 ♦ With Sautéed Mushrooms or Crisped Bacon Each 2 Additional

Clam Chowder Cup 5.5 Bowl 7 ♦ Daily Soup Cup 5 Bowl 6.5

Bowl of Oyster Stew

Smaller Bowl 9 ♦ Larger Bowl 12

'HOUSE' ROMAINE SALAD 3.5 GARLIC CIABATTA 1.5

ENTREES

Plated with Appealing and Complementary Vegetables and Garnishes

Add a Cup of Clam Chowder, Daily Soup or a Small Caesar Salad With any Entree for \$4.5
Add A 'HOUSE' Romaine Salad with any Entree for \$3

CIOPPINO

Of Select Seafood Simmered in Saffron-Tomato-Wine Stock with Aioli Drenched Crouts 15

PREMIUM ALASKAN SEA SCALLOPS

Pan Crusted with Bacon and Smokey Potato Chip Crumbs with Tomato-Parsley Butter Sauce 18

CHAR-GRILLED RIB EYE STEAK

Choice Graded Northwest Angus Beef with House Steak Sauce 18
Rib Eye Topped with Rogue Creamery Blue Cheese 2.50 Addtl

THREE-MEAT MEATLOAF

Of Angus Ground Beef, Mark's Smokey Fennel Sausage and Bacon with Mushroom-Wine Jus 14

HUNGARIAN GOULASH

Succulent Spice Crusted Pork Loin Short-Braised in Red Wine-Mushroom Reduction Served over Fettuccine 14

FEJOADA

Brazilian Speciality Of Charred Meats in Savory Cumin-Scented Black Beans with Orange 'Sambal' 14

CHICKEN STACK

Grilled Marinated Breast of Chicken Atop Buttery Spinach, Grilled Sweet Red Onions, Parmesan and Fettuccine with Saffron Jus Lié and Dutch Canyon Farms Garlic Confit, 14

We Pour Premium Glass Wines !

And Offer Some Very Good Bottle Wines, too.
Outstanding Selections... Food Friendly... Some Great Values

Items Requested to be Split will Incur a \$3 Charge
Gratuity of 18% on Parties of 6 or Greater Automatically Applied.

Accepting Cash, Visa / Master Card and Discover Cards , Only. No Checks, Please.

WE LOOK FORWARD TO SERVING YOU