



**TENTH ANNIVERSARY PRIX FIXE DINNER 75.**

A complete four-course dinner starting with an amuse bouche and sparkling wine from Chef Luis.

• **APPETIZER** •

**CRAB CAKES**

Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad.

**BEEF CARPACCIO**

Beef tenderloin sliced paper thin with capers, Dijon mustard, horseradish cream and shaved Asiago cheese, served with a watercress and baby arugula salad dressed with Dijon vinaigrette.

• **SOUP OR SALAD** •

**LOBSTER BISQUE**

Classic preparation with 72 hour lobster stock, heavy cream, sherry, lobster and rock shrimp.

**LIMOUSINE SALAD**

Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, crispy shallots, and croutons with Roquefort vinaigrette.

• **ENTREE** •

**STRIPED SEA BASS**

Whole striped bass roasted with fresh herbs and lemon. Served with haricot verts and fingerling potatoes.

**SPRING RUN KING SALMON**

Pan-seared Alaskan King salmon set on garlic mashed potatoes with roasted shallots, wild mushrooms and a Pinot Noir sauce.

**TOURNEDOS ROSSINI**

Beef tenderloin medallions seared and topped with foie gras, mushrooms and a port wine demiglace over toasted brioche with sautéed broccolini.

**AMERICAN WAGYU FLAT IRON**

Snake River Farms Gold Grade flat iron steak served with potato gratin and asparagus Hollandaise.

• **DESSERT** •

Decadent house made chocolate truffles of white chocolate, espresso and milk chocolate with candied nuts, fresh berries and honeycomb.

• **FRESH FISH SPECIALTIES** •

**SWORDFISH**

Grilled Hawaiian swordfish with roasted bell peppers, olives and capers. Served with asparagus and citrus-zested jasmine rice. 32.

**ALASKAN HALIBUT**

Pan-seared Alaskan Halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sautéed asparagus. 36.

**HAWAIIAN AHI TUNA**

No. 1+ sashimi grade Ahi tuna pan-seared rare and served sliced on wasabi mashed potatoes with a sake, soy and ginger sauce, roasted garlic, shiitake mushrooms and watercress salad. 34.

**SPRING RUN KING SALMON**

Pan-seared Alaskan King salmon set on garlic mashed potatoes with roasted shallots, wild mushrooms and a Pinot Noir sauce. 39.

• **SHELLFISH SPECIALTIES** •

**DAY BOAT SCALLOPS**

Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce. 36.

**PACIFIC LOBSTER TAIL**

8 oz Australian rock lobster tail broiled and served with asparagus, Hollandaise and pommes frites. 42.

**FISHMARKET SALAD**

Prawn shrimp, Dungeness crab, bay scallops and bay shrimp set on organic romaine lettuce with tomato, avocado and the famous Nick's Fishmarket Green Goddess dressing. 29.

**SURF AND TURF**

Aussie tail and petite filet mignon. 65.

**ATLANTIC LOBSTER TAIL**

12-14 oz butter-poached Maine lobster tail set on a tomato concasse served with Parmesan risotto and fresh asparagus. 72.

**TURTLE BAY ABALONE**

Wild Baja California abalone steaks sautéed in meunière butter, lemon and parsley, served with wild mushroom risotto and fresh asparagus. 95.

**BOUILLABAISSE A LA MAISON**

A true classic French seafood stew of lobster, crab, scallops, prawns, clams, mussels and fresh filet of fish steamed to order in a saffron lobster broth and accompanied by toasted rouille. 39.