

# 🌀 Entrées 🌀

Available after 5pm

Catch(s) of the Day market price  
Your server will be happy to describe the chef's presentations for this evening

Pasta Del Mar 24  
Fresh fish & assorted shellfish in a delectable sauce, served over fettucine

Pistachio Crusted Salmon\* 28  
Baked & drizzled with citrus beurré blanc over wild mushroom risotto, house vegetables

Pacific Rockfish 17  
Lightly breaded and pan-fried, served with tartar, lemon, mashed potatoes, house vegetables

Filet Mignon\* 29  
7oz filet, wrapped in applewood-smoked bacon, served over mashed potatoes, with roasted garlic reduction, sautéed seasonal vegetables

Chicken Piccata 19  
Cutlet of chicken breast, breaded and sautéed in olive & rice-bran oil, white wine, lemon and capers, served with sautéed seasonal vegetables, wild mushroom risotto

Chicken Parmigiana 19  
Cutlet of chicken breast, lightly breaded and sautéed in olive & rice-bran oil covered with mozzarella, marinara, parmesan, served with linguini, seasonal vegetables

Colleen's Favorite Fettuccini Alfredo *V\*\** 13  
Add: Prawns (4) 8 Grilled Chicken 7 Salmon\* 12 Steak\* 15

*\*\* V-Vegetarian; VG-Vegan; GF-Gluten Free*