

American

RUSTIC COUNTRY BREAD

chipotle dip

A P P E T I Z E R S

GF POACHED JUMBO SHRIMPS

celery salad, dijon creme, classic cocktail sauce

DUNGENESS CRAB CAKE

roasted pepper remoulade, bitter greens

MANHATTAN STYLE CLAM CHOWDER

bacon & root vegetables

M A I N S

GF PAN SEARED KING SALMON *

clams, melted leeks & potatoes

GF ROAST PRIME RIB OF BEEF*

green beans, potato fritters, crisp onions, jus natural

V E G E T A R I A N O P T I O N

V POTATO & BEAUFORT CHEESE TORTE

cauliflower cream, white and green asparagus

D E S S E R T

BAKED NEW YORK CHEESE CAKE

graham cracker, vanilla ice cream, walnut tulle

W I N E R E C O M M E N D A T I O N S

JORDAN CHARDONNAY, RUSSIAN RIVER, CALIFORNIA, USA 2014 \$54.00

SILVER OAK CABERNET, ALEXANDER VALLEY, CALIFORNIA, USA, 2012 \$109.00

GF *Gluten Free* LF *Low Fat* V *Vegetarian* SF *Sugar Free*

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Colonnade Classics

A P P E T I Z E R S

GF POACHED SHRIMP COCKTAIL

american cocktail sauce

M A I N S

GF PAN ROASTED FRESH SEA BREAM*

braised vegetables, thyme roasted potatoes, beurre blanc

GF GRILLED NEW YORK CUT STRIPLOIN STEAK*

sauteed green beans, fries, peppercorn sauce

D E S S E R T

GF CHOCOLATE POT DE CRÈME

creme chantilly, chocolate florentines

DAILY CHEESE PLATE SELECTION

Please Ask Your Waiter

Service in the Colonnade is limited to the menu items only

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