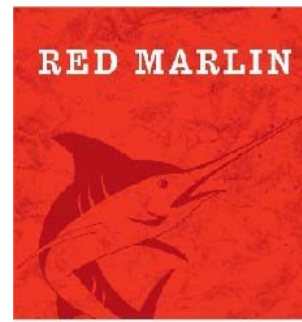


STARTERS

- Homemade Blue Crab Cake** 16
Preserved Lemon Aioli and Baby Greens
- Steamed Clams** 13
Garlic, Bacon and Chardonnay
- Ahi Poke** 13
Sesame Dressing and Wonton Crisps
- Seared Tuna Tataki** 15
Seaweed Salad, Wasabi, Soy and Pickled Ginger
- Cheese Platter** 13
Selection of Artisan Cheeses Served with Quince Preserve, Dried Fruit and Toasted Raisin Bread
- Thai Grilled Shrimp** 16
Green Papaya Salad
- Tofu Lettuce Wraps** 11
Peanuts, Bean Sprouts and Bulgogi Sauce
- Beef Yakitori Skewers** 13
Asian Slaw and Soy Glaze

SALADS

- Caesar Salad** 12
Chopped Romaine Lettuce, Traditional Dressing, Fresh Parmesan, White Anchovy with Warm Garlic Crouton
- Soup of the Season** 8
Nightly Soup Creation
- Roasted Beets and Humboldt Fog Goat Cheese** 11
Candied Walnuts and Balsamic Reduction
- Field Green Salad** 10
Sliced Apples, Dried Cranberry, Almonds and Pomegranate Vinaigrette
- Asian Salad** 11
Orange Segments, Peanuts, Won Ton Strips and Sesame Ginger Vinaigrette



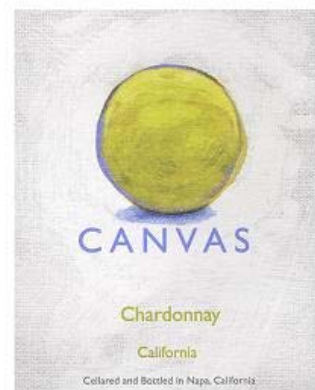
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TASTE OF RED MARLIN

Chef's Weekly Creation

35



Enjoy 25% off Canvas Wine Bottles
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for Red Marlin

MAIN

Crispy Ahi Tuna	26
Brick Pastry, Buckwheat Soba Stir Fry	
Half Roasted Chicken	23
Mashed Potatoes, Sauteed Greens and Pinot Noir Reduction	
Kurobuta Pork Chop	29
Roasted Apple, Baby Potatoes with Bacon and Acorn Squash	
Grilled Filet Mignon	34
Blue Cheese Mashed Potatoes, Grilled Asparagus and Demi Glace	
Maple Braised Short Rib	26
Heirloom Bean Ragout, Grilled Broccolini and Braising Jus	
Blackened Swordfish	28
Mashed Sweet Potatoes, Green Beans, Almonds and Cayenne Cream	
Seared Sea Scallops	29
Pumpkin Risotto, Escarole and Brown Butter Sauce	
Grilled Salmon	26
Arugula, Roasted Root Vegetables and Green Lentil Vinaigrette	
Whole Wheat Pasta	19
Mushrooms, Broccolini, Brussel Sprouts and Pomodoro Sauce	
Seafood Arrabiata	25
Fresh Fish, Rigatoni, Stewed Tomatoes, Peppers, Zucchini and Pine Nuts	

SIDES

Sauteed Greens	7
Spinach and Swiss Chard	
Grilled Jumbo Asparagus	7
Toasted Hazelnuts	
Sautéed Exotic Mushrooms	7
Garlic and Thyme	
Baby Potatoes	7
Tossed with Onions and Bacon	
Home Style Mashed Potatoes	7
Yukon Potatoes and Chives	

We advise that "thoroughly cooked foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness." Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs.

Fall/Winter 2009/2010