



## starters

### wine by the glass

<b>domaine chandon,</b> reserve brut, sonoma, nv	10
<b>gloria ferrer,</b> royal cuvee, carneros, '97	14
<b>beringer,</b> white zinfandel, napa, '06	8
<b>poet's leap,</b> riesling, columbia valley, '05	14
<b>claiborne &amp; churchill,</b> gewurtztraminer, central coast, '05	11
<b>sterling,</b> vintner's collection, pinot grigio, central coast, '05	8
<b>ferrari carano,</b> fume blanc, sonoma, '05	12
<b>bernardus,</b> sauvignon blanc, monterey, '05	10
<b>canvas by michael mondavi,</b> chardonnay, california, '05	8
<b>chal one,</b> chardonnay, monterey, '05	10
<b>orogeny,</b> pinot noir, russian river, '05	16
<b>la crema,</b> pinot noir, sonoma coast, '05	11
<b>canvas by michael mondavi,</b> merlot, california, '05	8
<b>clos du val,</b> merlot, napa, '04	15
<b>canvas by michael mondavi,</b> cabernet sauvignon, california, '05	8
<b>chal one,</b> cabernet sauvignon, monterey, '04	11
<b>ravenswood,</b> zinfandel, napa valley, '04	10
<b>estancia,</b> syrah, paso robles, '04	10
<b>consilience,</b> syrah, santa barbara, '04	12

**seafood selection**  
fresh seafood including oysters,  
shrimp, crab legs, and lobster  
with 3 sauces  
**small 32 large 60**

**ahi tuna ribbons 12**  
house cured salmon,  
avocado salad,  
pear tomatoes and wakame

**sally's signature appetizer 16**  
blue crab cake, braised 5-spice short rib,  
and chicken spring rolls

**braised 5-spice short rib 11**  
gorgonzola croquette

**shrimp cocktail 12**  
poached and chilled shrimp with  
cocktail sauce and lemon

**crab cakes 13**  
jumbo lump blue crab cakes,  
tomato relish and caper remoulade

**shiitake chicken spring rolls 10**  
cilantro dipping sauce

### soup and salad

**california greens 8**  
tomatoes, cucumbers and sun dried  
cherry vinaigrette

**baby romaine salad 9**  
fresh shaved parmesan  
classic caesar dressing

**creamy pacific lobster soup 8**  
with kabocha pumpkin

### from the sea

**garlic crusted moonfish 28**  
wasabi potato, baby spinach  
vanilla sauce and  
balsamic reduction

**seafood cioppino 31**  
sautéed shrimp, crab, snapper,  
scallops and buttered croutons in  
a smoked tomato broth

**simple grilled fish plate 28**  
moonfish, ahi, snapper  
tomato ragout, jicama, cucumber  
relish and sweet and sour

**grilled peppered ahi 32**  
miso-mustard, mashed potato  
and wilted spinach

**cumin-chili crusted  
diver scallops 29**  
baby fingerlings, asparagus  
lime glaze

**seared snapper 29**  
shiitake mushroom risotto and  
pickled ginger butter sauce

**fish and chips 29**  
malt vinegar, tartar and spicy  
tamarind sauces

**lobster pot pie 29**  
canadian lobster tails  
linguina, soy beans, vegetables  
and boursin cheese covered  
in puff pastry

### from the land

**miso-gorgonzola crusted beef  
tenderloin 35**  
baby vegetables  
sweet soy reduction

**applewood smoked  
kurabota pork chop 28**  
soft polenta, pickled jicama  
green peppercorn sauce

**grilled rack of lamb 35**  
roasted pumpkin succotash  
with a guinness glaze

**wild mushroom stuffed chicken 26**  
roasted garlic, gorgonzola,  
potatoes and pancetta demi glaze

**general manager:** austin swint

**chef de cuisine:** sarah linkenheil

please notify your server if you have any food allergies  
raw or undercooked food may be hazardous to your health  
as our focus is on guest service, we will present one check per table  
*an 18% gratuity will be added to parties of six or more*