



## **Dinner Menu**

### **Salads**

<b>Market Salad</b>	<i>Sml 4.00 Large 7.50</i>
<i>Mixed Greens, tomatoes, Cucumber, Purple Onion, Balsamic Dressing</i>	
<b>Blue Cheese Wedge Salad</b>	<i>7.00</i>
<i>Crisp Iceberg Lettuce, Croutons, Bacon, Blue Cheese Dressing</i>	
<b>Classic Caesar Salad</b>	<i>Sml 5.00 Large 9.50</i>
<i>Romaine Lettuce, Garlic Croutons, Parmesan</i>	
<b>Avocado and Crab Salad</b>	<i>11.95</i>
<i>Orange Fennel Vinaigrette</i>	
<b>Roasted Beet and Pear Salad</b>	<i>10.00</i>
<i>Fourme D' Ambert Blue Cheese, Honey Walnuts</i>	
<i>Vanilla Banyuls Vinaigrette</i>	

### **Dinner Sandwiches**

<b>Great Grilled Cheese Sandwich</b>	<i>11.95</i>
<i>Roasted Butternut Squash, White Cheddar Cheese, Basil Pesto</i>	
<i>On Brioche Bread</i>	
<b>Braised Short Rib Sandwich</b>	<i>11.95</i>
<i>Tangy Purple Slaw, Hoisin-Star Anise Sauce, Bistro Bun</i>	
<b>Beer Battered Cod Sandwich</b>	<i>11.95</i>
<i>Soft Bun, Lemon-Tarragon Tartar Sauce with a twist!</i>	
<b>Gourmet Kobe Burger</b>	<i>13.95</i>
<i>American Kobe Beef, Bistro Bun, Grilled Onion, Gruyere or</i>	
<i>White Cheddar Cheese</i>	

***All Sandwiches served with choice of Fries or Salad***

### **Appetizers**

<b>Greek Nachos</b>	<i>8.00</i>
<i>Toasted Pita Chips, Ground Lamb and Beef, Cucumber mint-</i>	
<i>Yogurt Sauce, Feta Cheese, Diced Tomatoes and Cucumber, Olives</i>	
<b>Salt and Pepper Calamari</b>	<i>9.95</i>
<i>Citrus Honey Dipping Sauce</i>	
<b>Crunchy Fried Oysters</b>	<i>11.00</i>
<i>Bacon-Pernod Cream, Sautéed Spinach, Lemon Confit</i>	
<b>Seafood Trio Platter</b>	<i>18.00</i>
<i>Fried Calamari, Shrimp, Oysters, 3 dipping Sauces</i>	
<b>Crispy Polenta</b>	<i>9.50</i>
<i>Merguez Sausage, Sautéed Shitake Mushrooms, Harissa Cream</i>	

## **Pastas**

**Spring Pasta** 16.95

*Baby Spinach, Brown Butter Mushrooms, Fresh Fusilli Pasta  
Toasted Garlic, Chevre Goat Cheese*

**Chicken Picatta** 17.95

*Fresh Angel Hair Pasta, Chicken Medallions, Fried Capers  
Garlic Lemon Cream Sauce*

**Paella Pasta** 19.95

*Tiger Prawns, Manila Clams, Merguez Sausage, Saffron Cream,  
Petite Peas, Roasted Paprika Tomatoes*

## **Seafood**

**Crispy Fried Cod** 15.95

*Sweet Potato Fries, Lemon Tarragon, Tartar Sauce*

**Pan Seared Salmon** 19.95

*Thai Style Vegetables, Cilantro Rice, Lemongrass Sauce*

**Pan Roasted Sea Bass** 23.95

*Tarragon Soy Shallot Sauce, Sautéed Spinach, Potato Puree*

**San Francisco Cioppino** 24.95

*Dungeness Crab, Mussels, Cod or Bass, Prawns, Garlic Crouton*

## **Steak-Chops and Other**

**Classic American Pot Roast** 16.95

*Mashed Potatoes, Pan Gravy, Vegetable Brunois*

**Angus Flat Iron Steak** 21.95

*Baby Yukon Potatoes, Arugula, Mushroom Truffle Butter*

**New York Strip Steak** 25.95

*Choice of: Mashed Potatoes or French Fries, Sautéed Zucchini,  
Choice of: Peppercorn Sauce or Blue Cheese Butter*

**Filet Mignon** 28.95

*Choice of: Mashed Potatoes or French Fries, Sautéed Spinach  
Choice of: Peppercorn Sauce or Blue Cheese Butter*

**Grilled Pork Chop** 21.00

*Ancho Chili Honey Glaze, Roasted Butternut Squash  
Sautéed Asparagus*

**Prime Rib** (Friday and Saturday only) 25.95

*Mashed Potatoes, Broccoli Mushroom Cheddar Puff*

**Lamb Chops** 26.95

*Half Rack of Lamb, Baby Yukon Gold Potatoes, Sautéed Fava Beans,  
Red wine Lamb Redux*

**Vegetarian Plate** 17.95

*Sautéed Spinach and Asparagus, Roasted Butternut Squash,  
Baby Yukon Gold Potatoes, Broccoli-Shitake Mushroom Puff*

# **SEARS BLUE PLATE SPECIAL**

**14.95!**

## **Monday**

### **Meatloaf**

*Mashed Potatoes, Wild Mushroom Pan Gravy, Sautéed Spinach*

## **Tuesday**

### **Slow Braised Pork**

*Sesame Jasmine Rice, Sautéed Zucchini, Apricot Cherry Compote*

## **Wednesday**

### **Traditional Chicken Pot Pie**

*Vegetable Medley, Roasted Chunks of Chicken, Flaky Pastry*

## **Thursday**

### **Moules Frites**

*Steamed Mussels in Wine, Garlic and Tarragon, French Fries*

## **Friday**

### **Roasted Herb Chicken**

*Marinated in Aromatics and Spices, Roasted Parsnips and Potatoes, Sautéed Zucchini*

## **On The Side**

<b>French Fries</b>	5.50
<b>Broccoli Shitake Mushroom Puff</b>	6.00
<b>Sautéed Spinach</b>	5.00
<b>Seasonal Sautéed Seasonal Vegetables</b>	5.00
<b>Mashed Potatoes</b>	5.00

## **Desserts**

<b>Coconut Flan</b>	7.50
<i>Pineapple Rum Sauce</i>	
<b>Mixed Berries</b>	8.00
<i>With Kahlua Mascarpone, Almond Hazel Tuiles and Raspberry Purée</i>	
<b>Banana Crème Brulee</b>	8.00
<b>Apple Tarte Tatin</b> (Good to share)	9.00
<i>Caramel Rum Sauce, Lebanese Vanilla Frozen Yogurt</i>	
<b>Valhrona Chocolate Mousse Cake</b>	8.50
<i>Chantilly Cream, Raspberry Puree, Hazelnut Pecan Crust</i>	
<b>Sears Signature 18 Silver Dollar Pancakes</b>	10.40
<i>With Warm Syrup and Whipped Butter</i>	
<b>Seasonal Sorbet</b>	6.50