

SAMPLE MENU - CALL FOR DETAILS 509.455.6690

TONIGHT'S FRESH SOURCED

Manila Clams - British Columbia
Jidori Chicken - San Joaquin Valley, CA
Bluenose Sea Bass - South Pacific

King Salmon – Canada
Lobster Tail – Australia
Pork Shank – Green Bay, WI

Day Boat Scallops – Massachusetts
Lamb – New Zealand
Yellowfin Tuna – Honolulu

TONIGHT'S OYSTERS*

For Oysters Prepared "Rockefeller" or Tri-Citrus Breaded – Ask Your Server

Kumamoto – Humboldt California
Small – Sweet Briny 2.25 ea 12.50 ½ dz

Royal Miyagi – British Columbia
Med – Smooth 1.75 ea 9 ½ dz

Eagle Creek - Washington
Med – Cucumber 1.50 ea 8 ½ dz

APPETIZERS

GNOCCHI PRIMA VERA

Gnocchi sautéed with fresh seasonal vegetables and a pesto cream sauce. Finished with tomatoes and Parmesan. 10

HERBED CRUSTED CALAMARI

Calamari lightly fried in beer batter and tossed with tomatoes, herbs, and garlic. Served with lemon thyme aioli. 9

TRIO SAMPLER TOWER*

Beef empanadas with feta, 1/2 shell oysters, 9 and herbed calamari with a mustard thyme aioli. 25

STEAMER CLAMS

Manila Bay clams simmered with white wine, lemon, butter, garlic and fresh herbs. Served with grilled baguette bread. 12

STRIPLOIN STEAK TIPS*

N.Y. beef tips marinated in a Kalbi style teriyaki sauce seared with mushrooms and served with jasmine rice. 15

JUMBO PRAWN COCKTAIL

Chilled Bangladesh Tiger prawns served with cilantro cocktail sauce and lemon in an ice bowl. 12

KING CRAB CAKES

Alaskan King crab meat with golden raisins, onions and peppers, served over organic greens with lemon herb aioli. 13

CHICKEN SATAY

Grilled Kalbi marinated chicken skewers served with Asian slaw and a wasabi sour cream. 10

STARTER SOUP

COLOSSAL FRENCH ONION SOUP

Caramelized onions, thyme and apple cider beef broth. Baked with a crouton, Swiss and Parmesan cheeses. Cup 4 Bowl 7

MAINE LOBSTER BISQUE

Creamy lobster bisque accented with herbs, sherry, garnished with lobster meat, crème fraiche and chive oil. Cup 5 Bowl 7

RAZOR CLAM CHOWDER

New England style razor clam chowder with potatoes, corn, carrots, and herbs. Cup 5 Bowl 7

STARTER SALAD

SEASONAL APPLE SALAD

Organic seasonal greens, candied pecans, Feta cheese and apple cider vinaigrette. 5

WARM SPINACH SALAD

Warm rosemary vinaigrette, red onions, bacon, diced eggs, feta cheese, grape tomatoes and organic baby spinach. 5

CAESAR OR MIXED GREEN SALAD

C.I.'s Caesar dressing with romaine, croutons and Parmesan or mixed greens with your choice of dressing. Each 4.25

FRESH FISH & SEAFOOD

KING SALMON

Cedar plank roasted, basted with tangy tri-citrus butter served with roasted rosemary potatoes and fresh steamed broccolini. 28

CANADA

WILD GULF PRAWNS

Scampi with lemon grass-mascarpone risotto and steamed zucchini -or- Thai with coconut milk risotto and wok seared vegetables. 26

GULF OF MEXICO

BLUENOSE BASS

Pan Seared rested atop gnocchi tossed with tomatoes, spinach and a tapenade butter topped with a prosciutto grape relish. 22

SOUTH PACIFIC

SEARED SCALLOPS

Jumbo scallops with a purple potato, smoked bacon & asparagus hash, cinnamon roasted acorn squash and rich maple-thyme cream. 30

DAY BOAT CAUGHT - MASSACHUSETTS

SWORDFISH

Pan seared and placed atop roasted organic fingerling potatoes, Swiss chard, feta and currants with D'Anjou pear and pine-nut chutney. 30

BAJA CALIFORNIA

YELLOWFIN #1 AHI TUNA*

Sesame seed crusted with wok-fired Asian vegetables & coconut sweet chili rice, spicy wasabi and tangy lemon sauces. 30

LONG LINE CAUGHT- HONOLULU, HI

AUSTRALIAN LOBSTER TAIL OR ALASKAN KING CRAB

12 oz. Australian Lobster Tail or Alaskan King Crab with 1lb. or 2lb. offerings. Both with melted citrus-butter. Market Price

AUSTRALIA/ALASKA

YELLOW TAIL JACK

Pan seared Yellow Tail Jack drizzled with blood orange glaze atop creamy saffron-mascarpone risotto and fresh vegetable salad. 28

HONOLULU, HI

PREMIUM STEAKS & BEEF*

All of our steaks can be served traditional style with choice of potato and seasonal vegetable.

LONDON BROIL*

Sweet & Spicy Chipotle BBQ, fresh herb chimichurri sauce, mashed Yukon potatoes and steamed seasonal vegetable. 25

NEBRASKA CORN-FED BEEF

TOP SIRLOIN*

Classically seasoned & fire-grilled. With shallot demi, garlic roasted fingerling potatoes and citrus-almond broccolini. 23

CENTER-CUT ANGUS BEEF

ARGENTINE 12 PEPPER RIB EYE*

Argentine pepper crusted and grilled, with Yukon mashed potatoes, sweet red pepper coulis, chimichurri and steamed broccolini. 32

NEBRASKA PRIVATE RESERVE BEEF

NEW YORK STEAK*

12 oz. steak, seasoned and classically broiled with rosemary demi, roasted fingerling potatoes, broccolini and grilled Portobello. 34

NEBRASKA PRIVATE RESERVE BEEF

FILET MIGNON MEDALLIONS OSCAR*

Pan seared and topped with King Crab meat, asparagus and rich béarnaise' sauce, with potato pancakes and steamed broccolini. 27

NEBRASKA CORN-FED BEEF

RIB EYE STEAK*

14 oz. steak traditionally broiled, with horseradish demi, garlic roasted fingerling potatoes and citrus-almond broccolini. 34

NEBRASKA PRIVATE RESERVE

BLACK ANGUS & WISCONSIN BLEU CHEESE*

Center Cut Top Sirloin, fire grilled and topped with crispy pancetta and melting Bleu Cheese, Yukon mashed and broccolini. 25

CENTER-CUT ANGUS BEEF

CLASSIC FILET MIGNON*

Fork tender 8 oz. filet with roasted garlic demi-glaze, Yukon mashed potatoes and citrus-almond broccolini. 37

NEBRASKA PRIVATE RESERVE BEEF

FRENCH PEPPERCORN NEW YORK STEAK*

14 oz. black peppercorn rubbed, topped with shallot & brandy cream sauce, Yukon mashed potatoes and garlic green beans. 30

NEBRASKA CORN-FED BEEF

2 COURSE COMBINATION DINNERS

Your choice of two, served with Caesar salad, seasonal mixed greens or Razor Clam chowder. 27

Scampi Prawns
Seared Scallops

Eight Ounce New York*
Eight Ounce Top Sirloin*

Grilled Yellow Tail Jack
Seared Tombo Tuna*

HOUSE FAVORITES

PORK OSSO BUCCO

Bone-in shank, served atop garlic mashed potatoes, zesty huckleberry balsamic barbecue basted, and steamed seasonal vegetable. 24

GREEN BAY, WISCONSIN

RACK OF LAMB*

Lingonberry glazed then hazelnut crusted, with herbed mashed potatoes, horseradish demi, and garlic green beans. 38

AUSTRALIA

BUFFALO RIBEYE (TATANKA)*

MIDWEST REGION

Orange balsamic glazed buffalo Ribeye with pomegranate-hazelnut polenta, and steamed seasonal vegetable. 36

STUFFED JIDORI CHICKEN

SAN JOAQUIN VALLEY, CA

Creamy feta cheese and smoky pancetta stuffed, garlic roasted fingerling potatoes, spinach in warm bacon dressing. 24

VEAL SCALOPPINE MARSALA*

MIDWEST REGION

Savory Marsala wine cream sauce with grape tomatoes and ribboned zucchini, mashed Yukon potatoes and garlic green beans. 31

ENTRÉE PASTAS

SEAFOOD LINGUINE ALFREDO

VARIED PROVENANCE

Fresh fin fish, bay shrimp and Manila clams sautéed with mushrooms, green beans and tomatoes in a garlic cream sauce. 15

JIDORI CHICKEN & RAVIOLI

SAN JOAQUIN VALLEY, CA

Oven Roasted, served with Portobello mushroom ravioli and topped with a spinach and Portobello mushroom cream sauce. 25

ENTRÉE SALADS

BAY SHRIMP NICOISE

OREGON COAST

Piled Bay Shrimp, caramelized sweet onions, black olives, fresh green beans, egg and a creamy red wine dressing. 18

KING CRAB LOUIE

ALASKA

Succulent King crab, fresh tomatoes & green beans, black olives and egg, crisp romaine lettuce, creamy Louis Dressing. 22

AWARD WINNING SEARED SCALLOP SALAD

DAY BOAT CAUGHT - MASSACHUSETTS

Tossed in vibrant pomegranate vinaigrette, rich Maytag blue cheese, fresh red onions and candied pecans, Balsamic gastrique. 28