

**Vegetarian Tasting**  
Red Pepper and Wild Mushroom Risotto  
with Sautéed Spinach and Asparagus 19.

*Bonny Doon Le Cigare Volant,  
California '02 11.75*

~ Side Dishes ~

Add the following to any Entrée  
(the price listed is available when ordered  
with adult entrées only)

Sautéed Wild Mushrooms 6.  
Sautéed Green Beans 4.  
Roasted Asparagus 4.

~ Martinis ~

**Narcoossee's Lemonade**  
Hanger One Mandarin and  
Pink Lemonade 8.50

**Appletini**  
Ketel One Citron Vodka, Apple Schnapps,  
and Sour Mix 8.50

**Strawberry Dream**  
Stoli Vanilla, Strawberry Purée,  
fresh Strawberries, and a splash of Sprite 7.

**Dirty Banana Martini**  
Banana Liqueur, Skyy Vodka, and  
**Chocolate Martini**  
Skyy Vodka, Baileys Irish Cream, Godiva  
White Chocolate Liqueur, and Ice Cream 9.25

~ Specialty Drinks ~

**Seven Seas Scorcher**  
Myers's Dark Rum, Malibu Rum, Orange Juice,  
and Pineapple Juice with a splash  
of Grenadine 7.75

**Blue Floridian**  
Sauza Gold Tequila, Triple Sec, Blue Curaçao,  
Sour Mix, and Lime Juice 6.75

**Mojitocoossee**  
Mt Gay Rum, Cointreau, Orange Juice, Mint,  
and a splash of Soda 9.25

**Narcarita**  
Sauza Tequila, Triple Sec, Sour Mix, and a  
splash of Grand Marnier 8.75

**Florida Breeze**  
Banana Liqueur, Malibu Rum, Orange Juice,  
and Pineapple Juice 7.75

**Frozen Mudslide**  
Kahlúa, Baileys Irish Cream, Skyy Vodka,  
and Ice Cream 8.

An 18% service charge is added for parties of 8 or more.

~ Appetizers ~

**Crab Cakes**  
Honey Truffle Aioli, Pine Nuts, Jicama-Fuji Apple Slaw 12.  
*Brancott Sauvignon Blanc, Marlborough '04 9.50*

**Prince Edward Island Mussels**  
with White Wine, Roasted Garlic, and Parmesan Cheese 15.  
*King Estate Pinot Gris, Oregon '04 8.25*

**Tasso Ham and Goat Cheese Ravioli**  
with Spinach and Mushroom Cream 11.  
*Trentadue Merlot, Alexander Valley '02 9.75*

**Fried Calamari**  
with a Peppercorn Dressing 12.  
*Chateau Ste. Michelle Eroica Riesling, Washington '04 10.75*

**Chilled Shrimp**  
with Cucumber-Avocado Salsa 13.  
*Brancott Sauvignon Blanc, Marlborough '04 9.50*

~ Soup and Salads ~

**Mixed Greens**  
with Grape Tomatoes, Goat Cheese,  
Toasted Pine Nuts, and Honey-  
Balsamic Vinaigrette 9.  
*Sokol-Blosser Evolution No. 9,  
Oregon N.V. 9.25*

**Romaine Hearts**  
with Caesar Dressing and  
Parmigiano-Reggiano Cheese 9.  
*Fess Parker Riesling,  
Santa Barbara '05 7.75*

**Seafood Chowder**  
A hearty soup with Fish, Shellfish, Potatoes, and Cream 9.  
*Buena Vista Chardonnay, Carneros Reserve '03 7.75*

~ Entrées ~

**Sautéed Shrimp**  
served with Farfalle Pasta and a Creamy Herb Pesto 30.  
*Chalk Hill Chardonnay, Sonoma '02 12.25*

**Grilled Wild Salmon**  
with Smashed Yukon Gold Potatoes, Wilted Chard, Toasted Pistachios,  
and Madeira-Saffron Sauce 36.  
*King Estate Pinot Noir, Oregon '03 11.25*

**Roasted Atlantic Halibut**  
with a Creole Tomato Sauce and Citrus Rice Pilaf 32.  
*Sokol-Blosser Evolution No. 9, Oregon N.V. 9.25*

**Seared Five Spice Ahi Tuna**  
with Stir-fry Vegetables, Soba Noodles, and Soy-Mirin Glaze 34.  
*Lolonis Petite Sirah, Redwood Valley '02 13.25*

**Grilled Filet Mignon**  
with Potato Gratin and Cabernet Demi-Glace 35.  
*Joseph Phelps Cabernet Sauvignon, Napa '03 15.50*

**Surf and Turf**  
Grilled Filet and Steamed Caribbean Lobster Tail  
with Potato Gratin and Cabernet Demi-Glace 52.  
*Heller Estate Merlot, Carmel Valley '01 13.25*

**Whole Maine Lobster**  
Steamed with Drawn Butter and Roasted Asparagus 54.  
*Mer Soleil Chardonnay, Central Coast '04 15.50*

**Tanglewood Chicken Breast**  
with Cream Corn Polenta, Black Bean Sauce  
and Mango-Cilantro Salsa 26.  
*Steele Pinot Noir, Carneros '04 9.75*

\*\* We are happy to discuss with you and attempt to accommodate any dietary or special needs diets\*\*