

~ Chef's Recommendations ~

Fresh Wild Shrimp

Grilled Sour Dough Toast, Basil-Tomato Tapenade, and Baby Arugula 14.00
Villa Maria Sauvignon Blanc, Marlborough '06 10.50

Blue Crab-Potato Fritters

Roasted Fresh Hearts of Palm, Bibb Lettuce, Grape Tomatoes, Parsley-Garlic Sauce, and Buttermilk-Chive Dressing 13.00
King Estate Pinot Gris, Oregon '06 9.50

~ Featured Wines ~

Inspired by
"The Year of a Million Dreams"

Iron Horse *Fairy Tale Cuvée* Blanc de Blanc, Sonoma '98 12.50 gls 55.00 btl

Chalk Hill *Imagine* Chardonnay, Sonoma '04 11.00 gls 49.00 btl

Silverado *Fantasia*, Sangiovese Blend, Napa Valley '04 16.50 gls 75.00 btl

Michele Chiarlo *Nivole*, Moscato d'Asti, Italy '05 9.50 gls 28.00 btl

~ Martinis ~

Narcoossee's Lemonade

Hangar One Mandarin Vodka and Pink Lemonade 8.00

and Sour Mix 8.00

Strawberry Dream

Stoli Vanilla, Strawberry Purée, and a splash of Sprite 7.00

Banana Martini

Banana Liqueur, Skyy Vodka, and Cream served over a swirl of Chocolate 7.00

Chocolate Martini

Skyy Vodka, Baileys Irish Cream, Godiva White Chocolate Liqueur, and Ice Cream 8.00

~ Specialty Drinks ~

Seven Seas Scorcher

Myers's Dark Rum, Malibu Rum, Orange Juice, and Pineapple Juice with a splash of Grenadine 8.00

Blue Floridian

Sauza Gold Tequila, Blue Curacao, Sour Mix, and Lime Juice 7.00

Mojitocoossee

Mount Gay Rum, Cointreau, Orange Juice, Mint, and a splash of Soda 9.00

Narcarita

Sauza Tequila, Triple Sec, Sour Mix, and a splash of Grand Marnier 9.00

Florida Breeze

Banana Liqueur, Malibu Rum, Orange Juice, and Pineapple Juice 7.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests

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

~ Appetizers ~

Crab Cakes

Frisée Slaw and Rémoulade 12.00
Neil Ellis Sauvignon Blanc, Groenekloof '06 9.00

Prince Edward Island Mussels

White Wine, Roasted Garlic, Tomatoes, and Basil 15.00
King Estate Pinot Gris, Oregon '06 9.50

Fried Calamari

Pepperoncini Relish 12.00
Peter Lehmann Semillon, Barossa '05 8.50

Spiced Shrimp

Watermelon, Arugula, Pine Nuts, and White Balsamic Vinaigrette 14.00
Sokol-Blosser Evolution, Oregon NV 9.50

Artisan Cheeses

Humboldt Fog, Maytag Blue, and Pleasant Ridge Reserve served with Walnut Toast 12.00
Fairview Primo Pinotage, South Africa '03 12.50

~ Soups and Salads ~

Beet and Goat Cheese Salad

Oranges, Frisée, Candied Pecans, and Orange-Honey Vinaigrette 12.00
Bonterra Viognier, Mendocino County '05 11.00

Narcoossee's Chowder

Seafood, Potatoes, and Cream 9.00
Cambria, Katherine's Vineyard Chardonnay, Santa Maria Valley '05 10.50

Hearts of Romaine

Caesar Dressing, Croutons, and Parmigiano-Reggiano Cheese 9.00
Amavi Cellars Syrah, Walla Walla Valley '03 12.00

Gazpacho with Rock Shrimp

Chopped Egg and Chives 9.00
Jekel Gewürztraminer, Monterey '05 8.50

~ Entrées ~

Wild Copper River King Salmon

Blood Orange Vinaigrette, Baby Carrots, Cipollini Onions, and Fingerling Potatoes 36.00
Ponzi Pinot Noir, Willamette '05 15.00

Grilled Sea Scallops

Toasted Orzo with Fennel and Citrus Salad 31.00
Frank Family Vineyards Chardonnay, Napa Valley '05 13.00

Crab-crusted Halibut

Lemon-Butter Sauce, Crushed Fingerling Potatoes, Yellow Pea Shoots and Haricot Vert 32.00
Chalk Hill Imagine Chardonnay, Sonoma '04 11.00

Togarashi-spiced Ahi Tuna

Lemon Rice, Wasabi Tobiko, and Edamame Salad 32.00
Chateau Ste Michelle Eroica Riesling, Columbia Valley '06 12.50

Tanglewood Chicken Breast

Ragoût of Sweet Corn, Leeks, Wild Mushrooms, and Truffle Mashed Potatoes 24.00
Silverado Fantasia, Sangiovese Blend, Napa Valley '04 16.50

Spring Vegetables

Swiss Chard with Cherry Tomatoes, Wild Mushrooms on Red Pepper Risotto, Rainbow Carrot Slaw, and Chickpea Fries with Mint-Cilantro Pesto 20.00
Bonny Doon Le Cigare Volant, California '03 13.00

Steamed Whole Maine Lobster

Citrus Rice and Roasted Asparagus 55.00
Mer Soleil Chardonnay, Central Coast '05 15.50

Grilled Filet Mignon

Potato Gratin and Green Peppercorn-Brandy Sauce 37.00
Joseph Phelps Cabernet Sauvignon, Napa Valley '04 18.00

Surf and Turf

Grilled Filet Mignon and Butter-poached Lobster Tail with Potato Gratin and a Green Peppercorn-Brandy Sauce 54.00
Northstar Merlot, Columbia Valley '02 17.50