



Light Offerings

Chopped Salad	\$ 7.99
pine nuts, cherries, feta cheese, calamata olives, balsamic vinaigrette	
Clary's House Salad	\$ 7.99
with roquefort cheese torte	<i>1/2 portion - \$ 5.99</i>
Caesar Salad	\$ 6.99
freshly grated parmesan	<i>1/2 portion - \$ 4.99</i>
Beet Salad	\$ 8.99
balsamic syrup, blue cheese, beet shoots	<i>1/2 portion - \$ 5.99</i>
Tuna "Nachos"	\$ 10.99
pepper seared ahi tuna, wasabi aioli, pickled ginger, crispy wonton	
"Gold Medal" Mushrooms in Madeira Broth	\$ 11.99
braised forest mushrooms, sweet madeira, goat cheese, garlic "crouton"	



Main Fare

Hawaiian Grouper	\$ 18.99
miso broth, wasabi infused whipped potatoes, pickled ginger, asparagus	
Chilean Seabass	\$ 29.99
fava bean puree, pea tendrils	
Mahi Mahi	\$ 19.99
light risotto, chive butter, microgreens	
Wild Salmon	\$ 22.99
microgreen salad, fresh asparagus	
Seafood "Pavarotti"	\$ 24.99
penne pasta, lobster sauce, prawns, scallops, tomatoes, zucchini	<i>1/2 portion - \$ 16.99</i>
Pappardelle with Veal Meatballs	\$ 19.99
house made wide pasta, goat cheese tomato cream, pepper basil	<i>1/2 portion - \$ 12.99</i>
Angel Hair with Seafood and Garlic	\$ 24.99
very fine pasta, light butter sauce, with prawns, scallops	<i>1/2 portion - \$ 16.99</i>



Tasting Menus

Savory Tastings	4 course	\$20.00
Luxury	4 course	\$40.00
Supreme Selections	9 course	
\$60.00		

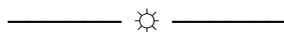
see your server for details



Parmesan Chicken fettuccine alfredo	\$ 14.99
Pan Seared Duck Breast risotto, port wine and dried cherries, sautéed spinach	\$ 22.99
French Cut Chicken herb roasted, pan jus, truffled gold potato	\$ 14.99
Sherry Vinegar Chicken sun-dried tomatoes, scallion butter sauce on rice pancake	\$ 18.99 <i>1/2 portion - \$ 12.99</i>



Spinach Frittata with chive sprout salad	\$15.99
Risotto artichokes, olives, peas	\$14.99
Vegetable Ragout with Cheesy Polenta red pepper coulis	\$ 16.99



Filet of Beef with Red Onion Jam 8oz, red wine jus, "tiger" sauce, potatoes dauphinoise	\$ 28.99 <i>1/2 portion - \$ 19.99</i>
Prime Filet Encrusted with Herbs & Pepper prime grade 10oz, braised shallot jus, truffle scented smashed yukon gold potatoes, asparagus	\$ 47.99
Prime New York Strip prime grade 14oz, maître d' hotel butter, potato dauphinoise, asparagus	\$ 56.99



Desserts

Soufflé chocolate daily, plus one additional flavor	\$ 9.99
Crème Brule almond touille cup	\$ 8.99
Chocolate Cake house caramel, peanut butter mousse	\$ 7.99
Crepes blueberries in grand marnier	\$7.99
Strawberry Fruit Tart apricot glaze	\$ 8.99