

Pacific Grill

Happy Valentines 2008

In the Mood?

Let's do it...let's fall in Love

POTATO PANCAKE & CAVIAR*

american 'sevruga' caviar, crisp potato pancake, crème fraîche & chives

½ oz \$18.50

1 oz \$36

Prelude to a Kiss

STEAMERS

1 LB steamed manila clams, garlic herb broth, crouton & drawn butter \$13.95

Rapturous

MEDITERRANEAN CRUDO

sliced ahi tuna, avocado, sweet onion, green peppercorns vinaigrette \$12.50

Love Potion #9

CELERY ROOT SOUP

roasted celery root, onions, celery, cream & shaved truffles \$9

Be Mine

HEARTS OF PALM SALAD

marinated hearts of palm, roasted beets, blood oranges, avocado, baby lettuces, blood orange vinaigrette & orange flower water \$9.50

You Take My Breath Away

PACIFIC GRILL CAESAR

romaine hearts, hand-torn croutons \$9

add white anchovies \$10.50

add chicken \$13.50

add shrimp \$15.50

Ever After

MIXED GREEN SALAD \$6.50

Charm Me

PACIFIC GRILL WEDGE

iced wedge of iceberg lettuce,
choice of oregonzola blue cheese or russian dressing \$9

add bacon \$12

add shrimp \$15.50

SPLIT CHARGES

appetizers & salads \$3.50

main courses \$7

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An 18% gratuity will be added
to parties of 7 or more.

GENERAL MANAGER

Chip Venzone

EXECUTIVE CHEF

Aaron Valimont

CHEF OWNER

Gordon Naccarato

Main Squeeze

from the Pacific *

:: All of our Fish Items Can Be Prepared Simply
with mashed potatoes & chef's choice vegetables ::

Naughty Nibbles

TUNA

grilled big eye tuna, cannellini beans, arugula, blistered tomatoes, italian salsa verde \$29

Isn't it Romantic?

CRAB IS KING

butter pouched alaskan king crab legs, roasted new potatoes, sautéed broccolini \$42

from the Grill *

:: All of Our Steaks Can Be Prepared "Tuscan Style"
Arugula, Shaved Reggiano, Lemon and Extra Virgin Olive Oil
or with mashed potatoes & chef's choice vegetables ::

Hey, Big Spender!

FILET MIGNON

grilled angus beef filet, potato gratin, grilled asparagus,
caramelized shallots & sauce bordelaise

8 OZ \$42.50

Heart & Soul

SURF & TURF

grilled petite filet with bordelaise sauce, butter poached maine lobster,
roasted potatoes & grilled asparagus \$39

True Love

KOBE FLAT IRON

grilled idaho 'snake river farms' kobe-style flat iron steak,
red wine sauce, spicy broccolini & blue cheese "tater tots" \$38

Head Over Heels

SADDLE OF LAMB

grilled lamb loin, feta mashed potatoes, grilled japanese eggplant & cabernet cassis sauce \$35

Love Birds

RED WINE CHICKEN

sautéed chicken braised in red wine, herbed risotto
& roasted root vegetables \$24

Made in Heaven

VEGETABLE PLATTER

roasted asparagus, broccolini, eggplant, zucchini,
tomatoes, onions in pan sauce \$19

*THE SMALL PRINT: Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of food-borne illness, especially if you have certain medical conditions