

Starters

DUNGENESS CRAB CAKES WITH ROASTED RED PEPPER AIOLI	14.50
FRIED CALAMARI WITH COCKTAIL AND TARTAR SAUCE	13.95
PRAWNS SAUTÉED BORDELAISE	15.95
BAY SHRIMP COCKTAIL	9.75
COLD PRAWNS COCKTAIL	15.95

Salads

CLASSIC CAESAR SALAD	8.95
<i>Hearts of romaine, pecorino Romano, & garlic croutons</i>	
LARGE CLASSIC CAESAR SALAD	13.95
<i>With grilled chicken breast or bay shrimp Add 7.00</i>	
LARGE GREEK SALAD	13.95
<i>Garden greens, cucumbers, kalamata olives, tomatoes, feta cheese, and a unique Mediterranean dressing</i>	

Pasta

Served with soup of the day or house salad. Caesar salad add 3.25

PORTABELLA MUSHROOM RAVIOLI	20.95
<i>Tomato basil sauce and pecorino Romano cheese</i>	
SEAFOOD FETTUCINE	24.95
<i>Fresh fish of the day, sautéed with garlic, green peas, and a brandy sauce</i>	
FETTUCINE ALFREDO	20.95
<i>Strips of chicken breast sautéed with spinach, cream, and pecorino Romano</i>	
BLACK TIGER PRAWN LINGUINI	24.95
<i>Prawns with sun dried tomatoes, capers, fresh basil, garlic, lemon butter, and wine</i>	
CHICKEN PARMIGIANA	22.95
<i>Breaded pan fried chicken backed with marinara sauce and mozzarella cheese over linguini</i>	
SALMON FLORENTINE	24.95
<i>Salmon sautéed with garlic, butter, shallots, tomatoes, & spinach in a creamy alfredo sauce and pecorino Romano over fettuccine</i>	

Blue Pheasant

We have a minimum charge of 8.95 per person, split charge of 3.25, and for parties of 6+ an 18% gratitude charge



Entrees

*Served with soup of the day or house salad.
Caesar salad add 3.25*

GRILLED FILET MIGNON <i>An 8 oz filet of beef wrapped in bacon served on a bed of sautéed mushrooms and topped with béarnaise sauce</i>	36.95
RIB EYE STEAK <i>10 oz steak broiled topped with black pepper and Dijon mustard sauce</i>	30.95
GRILLED PORK TENDERLOIN <i>Medallions of pork served with green peppercorn brandy dijonnaise sauce</i>	21.95
CHICKEN SCALOPPINI PICCATA <i>Chicken sautéed with mushrooms and capers in a lemon white wine butter sauce</i>	25.95
JUMBO SHRIMP <i>Fried in vegetable oil served with lemon and house made cocktail and tartar sauce</i>	24.95
AUSTRALIAN LOBSTER TAIL <i>Baked to perfection, served with drawn butter</i>	MP
FRESH BROILED KING SALMON <i>Fresh Atlantic King salmon broiled to perfection and topped with a dill sauce</i>	24.95
SALMON WELLINGTON EN CROUTE <i>Filet of king salmon stuffed with crab meat and baked in a flaky puff pastry, served with beurre blanc sauce</i>	27.95
SAUTEED SCALONE ALMONDINE <i>Blend of Scallops and abalone sautéed dore served with almondine sauce</i>	24.95

Desserts

CHOCOLATE CAKE	6.50
TIRAMISU	6.50
NEW YORK CHEESECAKE	6.50
CHOCOLATE MOUSE	5.95
VANILIA ICE CREAM	4.95
COFEE OR TEA	2.25

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