

## small plates

\*Tempura Asparagus Fries  
miso mirin aioli

\*Truffle Fries

\*Penn Cove Mussels  
chardonnay, saffron, blackened citrus, tarragon  
grilled sourdough, chili, sweet cream

\*Deviled eggs  
black truffle and chive

Golden beet cannelloni  
chèvre, frisèe, roasted pears, picudo olive oil  
spiced raspberry vinegar reduction

\*Yellow-fin Tuna Tacos  
avocado, tomato, cabbage, sirachi aioli

Lobster Mac & Cheese  
maine lobster, creamy white cheddar

\*Armandinos' Salumi Plate  
fruit pastes, olives, dry provolone  
grilled artesian bread

\*Chilled Prawns  
Cedar plank roasted with salumi pancetta  
Horseradish garlic aioli, herb salad

\*Happy Hour Sunday – Thursday 3pm – 6pm  
\$6 Signature Drink Specials, \$5 Appetizers  
\$6 Wine Specials and \$3.75 Draught Beer  
\*Available Exclusively in the Lounge

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs  
May Increase Your Risk of Food borne Illness - 5/13/09

light snacks

Sixseven

# salads & larger plates

Petite Arugula & Asian Pear Salad  
dijon champagne vinaigrette, candied walnuts  
rogue creamery oregonzola

"Blt" Salad  
sugar roasted bacon, jalapeno ranch  
sherry bacon dressing

\*Caesar Salad  
grilled cheese sandwich, parmesan  
white anchovies

Iced Local Seafood  
prawns, local oysters and crab with  
housemade condiments

\*Fish & Chips  
classic with true cod and tartar sauce

Greek Salad  
cucumber, crumbled feta, roma tomato,  
pepperoncini, red wine vinaigrette, grilled prawns

Lobster Pot Pie  
maine lobster, heirloom vegetables,  
picked herbs, brandy cream

## sliders

\*Kobe Beef

\*Tandoori Lamb

larger plates

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