



SEARS NIGHT DINNER MENU

APPETIZERS

SOUP DU JOUR	7.00
MINI PIZZA MARGHERITA <i>Fresh Mozzarella, Tomato Sauce, Basil, with Mixed Green Salad</i>	6.00
MIXED GREENS <i>Balsamic Vinaigrette and Crunchy Garlic Croutons</i>	7.50
CAESAR SALAD <i>Romaine Lettuce, Croutons and Parmesan Ribbons</i>	8.75
MARINATED FRIED CHICKEN WINGS <i>In a Thai Herb Honey Sauce</i>	8.50
CRISPY POLENTA <i>Merguez Lamb Sausage, Shitake Mushrooms, Harissa Cream Sauce</i>	9.50
SAUTÉED MUSHROOM MEDLEY <i>Truffled Bordelaise veal reduction, Crumbled Goat Cheese on Toasted Brioche</i>	9.50
MANGO TIGER PRAWNS <i>Mango Aioli, Honey Walnuts, Butter Lettuce</i>	9.00
AVOCADO AND CRAB SALAD <i>Orange Fennel Vinaigrette</i>	9.75
CALAMARI FRITTO <i>Grilled Lemons and Harissa Aioli</i>	9.00
CLAMS PORTUGUESE <i>White Wine, Roasted Garlic, Lemon and Cilantro</i>	9.50
ESCARGOT <i>Stuffed in Shitake Mushroom Caps with Garlic and Parsley Butter</i>	9.50



MAIN COURSES

GOURMET KOBE BURGER <i>American Kobe Beef, Grilled Onions, choice of Gruyere or White Cheddar Cheese With Mixed Green Salad or French Fries</i>	13.95
CLASSIC AMERICAN POT ROAST <i>Choice Angus Slow-Braised Beef, Vegetable Brunois, Pan Gravy</i>	15.95
AUNT MARY'S ITALIAN SAUSAGE <i>House Made Italian Sausage, Bolognese Sauce, Fresh Linguine</i>	16.95
CRISPY FRIED COD <i>With Sweet Potato Fries, Lemon Tarragon Tartar Sauce</i>	16.95
VEGETARIAN PLATE <i>A Medley of Seasonal Vegetables, Potato Gratin and a Broccoli-Shitake Mushroom Puff</i>	16.95
PASTA CARBONARA <i>Fresh Fettuccine, Fava Beans and Pancetta</i>	16.95
GRATINEED PAN ROASTED CHICKEN <i>Gruyere cheese, Crème Fraiche-Wine Sauce, Pearl Onions, Petite Peas and Roasted Yukon Gold Potatoes</i>	17.95
SEAFOOD PASTA <i>Tiger Prawns, Manila Clams, Sea Bass, Asparagus, with Red Bell Pepper Sauce</i>	19.95
PAN ROASTED SALMON <i>Harissa-Lemongrass Sauce, Cilantro Pesto Rice, Thai Style Vegetables</i>	21.95
PACIFIC BLUENOSE SEA BASS <i>Tarragon Soy Shallot Sauce, Shitake Mushrooms, Tomatoes, Spinach and Potato Purée</i>	23.95
ALL NATURAL GRILLED PORK CHOP <i>Sweet Potato Gratin with Coconut Milk, Asparagus, and Ginger Honey Veal Reduction</i>	21.95
AMERICAN KOBE FLANK STEAK <i>Crispy Five Spice Onions, Himalayan Red Rice, Baby Bok Choy</i>	23.95
STEAK FRITES <i>Angus Ribeye Steak, Brandy Peppercorn Sauce, Broccoli-Shitake Mushroom Puff, French Fries</i>	24.95



GRILLED LAMB CHOPS <i>Roasted Yukon Gold Potatoes, Merguez Sausage, Fava Beans, Red Wine Lamb Reduction</i>	26.95
FILET MIGNON <i>Angus Filet, Potato Gratin, Broccoli-Shitake Mushroom Puff, Classic Bordelaise Sauce</i>	28.95
CLASSIC PRIME RIB <i>with a Broccoli-Shitake Mushroom Puff and Potato Purée (Available Friday and Saturday)</i>	24.00

ON THE SIDE

FRENCH FRIES	5.50
BROCCOLI SHITAKE MUSHROOM PUFF	5.50
SAUTÉED SPINACH	5.00
CILANTRO PESTO RICE	5.00
SEASONAL SAUTÉED VEGETABLES	5.00
SWEET POTATO GRATIN WITH COCONUT MILK	5.00

DESSERTS

COCONUT FLAN <i>Pineapple Rum Sauce</i>	7.50
MIXED BERRIES <i>With Kahlua Mascarpone, Almond Hazel Tuiles and Raspberry Purée</i>	8.00
GINGER CRÈME BRULEE	8.00
VALHRONA CHOCOLATE MOUSSE CAKE <i>In a Pecan Hazelnut Crust, Whipped Cream, Raspberry Purée</i>	8.50



SEARS SIGNATURE 18 SILVER DOLLAR PANCAKES
With Warm Syrup and Whipped Butter

10.95

SEASONAL SORBET
6.50

EXECUTIVE CHEF: PATRICIA BLECHA