

## SEARS NIGHT DINNER MENU

### APPETIZERS

SOUP DU JOUR <i>Soup of the Day</i>	7.00
MINI PIZZA MARGHERITA <i>Fresh Mozzarella, Tomato Sauce, Basil, with Mixed Green Salad</i>	7.00
MIXED GREENS <i>Balsamic Vinaigrette, baby tomatoes and Crunchy Garlic Croutons</i>	8.25
CAESAR SALAD <i>Romaine Lettuce, Croutons and Parmesan Ribbons</i>	9.00
ROASTED BEET AND PEAR SALAD <i>Fourme D'Ambert Blue Cheese, Baby Arugula, Honey Walnuts, Vanilla Vinaigrette</i>	10.00
CRUNCHY FRIED OYSTERS <i>Pernod-Bacon Cream, Spinach, Lemon Confit</i>	11.00
MANGO TIGER PRAWNS <i>Mango Aioli, Honey Walnuts, Butter Lettuce</i>	9.50
AVOCADO AND CRAB SALAD <i>Orange Fennel Vinaigrette</i>	9.95
SALT AND PEPPER FRIED CALAMARI <i>Citrus-Chili-Honey Sauce</i>	9.95
CRISPY POLENTA <i>Sautéed Shitake Mushroom, Merguez Sausage, Harissa Cream Sauce</i>	9.50
ROASTED MUSHROOM DUO WITH GOAT CHEESE <i>Brown Butter Roasted Shitake and Button Mushrooms Truffled Bordelaise, Toasted Brioche Bread</i>	9.75

### MAIN COURSES

GOURMET KOBE BURGER	13.95
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*American Kobe Beef, Grilled Onions, choice of Gruyere or White Cheddar Cheese  
With Mixed Green Salad or French Fries*

CLASSIC AMERICAN POT ROAST 16.95  
*Choice Angus Slow-Braised Beef, Vegetable Brunois, Pan Gravy, Potato Puree*

CRISPY FRIED COD 16.95  
*With Sweet Potato Fries, Lemon Tarragon Tartar Sauce*

VEGETARIAN PLATE 17.95  
*A Medley of Seasonal Vegetables, Sweet Potato Gratin, Broccoli-Shitake Mushroom Puff*

BEEF TENDERLOIN TIPS 19.95  
*Wild Mushroom Cream Sauce, Potato Puree, Sautéed Zucchini*

LAMB OSSO BUCCO PASTA 18.95  
*Fresh Egg Pappardelle Pasta, Roasted Mushrooms, Preserved Lemon Gremolata*

CHICKEN PICCATA 19.95  
*All Natural Free Range Chicken, Crispy Fried Capers, Garlic Lemon Cream Sauce,  
Fresh Angel hair Pasta, Sautéed Spinach*

PAELLA PASTA 19.95  
*Tiger Prawns, Manila Clams, Merguez Sausage, Roasted Paprika Tomatoes,  
Fresh Fusilli Pasta, Saffron Cream Sauce*

PAN ROASTED SALMON 21.95  
*Harissa-Lemongrass Sauce, Cilantro Pesto Rice, Thai Style Vegetables*

PACIFIC BLUENOSE SEA BASS 23.95  
*Tarragon Soy Shallot Sauce, Shitake Mushrooms, Tomatoes, Spinach and Potato Purée*

ALL NATURAL GRILLED PORK CHOP 21.95  
*Sweet Potato Gratin with Coconut Milk, Asparagus, and Ginger Honey Veal Reduction*

GRILLED ANGUS FLAT IRON STEAK 21.95  
*Truffled Mushroom Butter, Baby Arugula, Roasted Yukon Gold Potatoes*

STEAK FRITES 25.95  
*Angus New York Strip Steak, Brandy Peppercorn Sauce, French Fries, Sautéed Zucchini*

GRILLED LAMB CHOPS 26.95  
*Roasted Yukon Gold Potatoes, Merguez Sausage, Fava Beans, Red Wine Lamb Reduction*

FILET MIGNON 29.95  
*Choice Filet, Wild Mushroom Bordelaise, Crispy Yukon Gold Potatoes, Sautéed Spinach*

CLASSIC PRIME RIB 25.95  
*with a Broccoli-Shitake Mushroom Puff and Potato Purée (Available Friday and Saturday)*



## ON THE SIDE

FRENCH FRIES	5.50
BROCCOLI SHITAKE MUSHROOM PUFF	6.00
SAUTÉED SPINACH	5.00
CILANTRO PESTO RICE	5.00
SEASONAL SAUTÉED VEGETABLES	5.00
SWEET POTATO GRATIN WITH COCONUT MILK	5.00
THAI STYLE VEGETABLES	7.00
<i>Red Bell Pepper, Shitake mushrooms, Asparagus, Baby Bok Choy, Basil and Ginger</i>	

## DESSERTS

COCONUT FLAN <i>Pineapple Rum Sauce</i>	7.50
MIXED BERRIES <i>With Kablua 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, Chantilly Cream, Raspberry Purée</i>	8.50
APPLE TARTE TATIN <i>Caramel Rum Sauce, Lebanese Vanilla Frozen Yogurt (Good to share)</i>	9.00
SEARS SIGNATURE 18 SILVER DOLLAR PANCAKES <i>With Warm Syrup and Whipped Butter</i>	10.95
SEASONAL SORBET	6.50

EXECUTIVE CHEF: PATRICIA BLECHA