

# *The Spinnaker Restaurant*

## BANQUET MENU SELECTIONS

### Hot Appetizers

*Served Tableside*

Cup of Boston Clam Chowder or Soup du Jour	6.95
La Bruschetta: <i>Hot Focaccia Bread with Roma Tomato or Eggplant, Garlic, Olive Oil, Pesto, Pecorino Romano Cheese, and Mozzarella</i>	11.50
Dungeness and Rock Crab Cakes with Remoulade Sauce	16.50
Rock Crab Pot Stickers with Cilantro, Sesame, Soy	13.75
Veal Tortellini or Large Four-Cheese Ravioli with Walnut Alfredo or Pesto Cream Sauce	11.95

### Cold Appetizers

*Served Tableside*

Oysters on the Half Shell with Oriental Mignonette and Cocktail Sauce	19.95
Bay Shrimp Cocktail	13.25
Dungeness Crab Cocktail	19.95
Prawn Cocktail	19.25
Smoked Salmon on Toast with Mascarpone Cheese and Wasabi Caviar	14.25
Rock Shrimp and Avocado with Papaya Salsa	14.95
Chilled Seafood Sampler: Oyster, Prawn, Shrimp, and Smoked Salmon	18.25
Antipasto Plate with Prosciutto, Salami, Copacolla, Mozzarella, Fontina, Olives, and Marinated Vegetables	14.95

### Starter Salads

Caesar Salad with Sourdough Croutons and Asiago	10.50	
Romaine and Spring Greens with Sunflower Seeds, Balsamic Vinaigrette, and Asiago Cheese	9.50	
Romaine and Spring Greens with Maple Vinaigrette and Laura Chenel Goat Cheese	9.95	
Baby Spinach Salad with Cabernet Vinaigrette, Apples, Walnuts and Danish Blue Cheese	10.50	
Baby Arugula with citrus Vinaigrette and pomegranate seeds, sliced orange, strawberries, candied walnuts and Laura Chenel Goat Cheese	9.95	
Romaine and Spring Greens with Cabernet Vinaigrette and Danish Blue Cheese	9.95	
Mixed Green Salad with Choice of Dressing	9.75	
	With Crab	19.95
	With Bay Shrimp	13.95

*Sales Tax and 19% service charge not included in menu price*

*Prices Subject to change*

# DINNER SELECTIONS

## Fish and Shellfish Entrees

*All entrees are accompanied by  
Sourdough French Bread, Fresh Vegetables, and  
Melon Seed Pasta, Potatoes, or Rice Pilaf*

Ahi Tuna Medallions with Lemon-Teriyaki Marinade	28.95
Crab Cakes with Red Pepper- Garlic Remoulade Sauce	25.25
Petrale Sole Doré	26.50
Petrale Sole with Crushed Crouton and Macadamia Nut Crust	27.50
Mixed Seafood Grill: Prawns, Scallops, Halibut, and Salmon	27.95
Salmon Sauté Puttanesca Style with Fresh Basil, Capers, and Tomato	28.50
Seared Salmon with Roasted Corn Salsa	27.95
Grilled Salmon with Herb Butter	27.50
Pan Roast Halibut Filet with Warm Banana Chutney and Pecans	30.50
Halibut Sauté with Lemon, Caper, and Beurre Blanc	29.95
Halibut Filet Seared with Fresh Spinach and Basil Mousse	30.95
Seared Swordfish with Ancho Chili Spice Rub and Tropical Fruit Salsa	29.95
Swordfish Medallions on a Bed of Crab Hash	30.95
Swordfish Sautéed with Pancetta, Roma Tomatoes, and Roasted Garlic	29.50
Grilled Swordfish with Fresh Herb Beurre Blanc	28.50
Mahi Sauté with Crab and Brie	27.95
Grilled Mahi with Grilled Portobello Mushroom and Rosemary Butter	27.50
Combination Prawns and Scallops Sauté	27.50
Grilled Scallop Brochette with Porcini Mushroom Sauce	26.25
Ahi Tuna Medallions Sauté with Merlot, Artichoke Hearts, and Mushrooms	30.50
Grilled Lobster Tail	<i>Market Price</i>

## ***Meat and Poultry***

Filet Mignon with Cabernet Bordelaise Sauce	39.95
Petite Filet Mignon and Sautéed Prawns	44.95
Petite Filet Mignon and Grilled Salmon Filet	47.50
Rib Eye Steak, Grilled with Porcini Mushroom Demi-Glace	39.95
New York Steak, Grilled with Porcini Mushroom Demi-Glace	37.50
Petite New York and Lobster Tail	<i>Market Price</i>
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	23.95
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	24.50
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	24.50
Chicken Breast Breasts Sauté with Portobello, Shitake, Crimini, & Porcini Mushrooms	24.75
Double Chicken Breast stuffed with Shitake Mushrooms and Pancetta	26.95
Grilled Lamb Brochette with Green Peppercorn Sauce	36.95
Grilled Veal Chop with Forest Mushrooms Saute and Demi-Glace Sauce	36.50
Prime Rib of Beef (Minimum 14 Persons)	39.95

## **Vegetarian Entrees**

Pasta Primavera, a medley of colorful Vegetables, Greens, and Mushrooms tossed with fresh Pasta and topped with crispy fried Leeks	16.95
Eggplant and Portobello Mushroom Napoleon with Fontina Cheese and Roma Tomatoes	17.50

## **LUNCH SELECTIONS**

### **Entree Selections**

*All entrees are accompanied by  
Sourdough French Bread, Fresh Vegetables, and Rice Pilaf, Potatoes, or  
Melon Seed Pasta*

Crab Cakes with Red Pepper- Garlic Remoulade Sauce	21.95
Mixed Seafood Grill: Prawn, Scallop, Halibut, and Salmon	25.95
Petrale Sole Doré	22.95
Petrale Sole with Crushed Crouton and Macadamia Nut Crust	23.95
Quesadilla with Crab, Shrimp and Fresh Basil	22.50
Seafood Cannelloni with Shrimp and Bay Scallops	23.50
Grilled Chicken Quesadilla	21.95
Halibut Seared with Fresh Spinach and Basil Mousse	27.50
Swordfish Filet: Grilled or Sautéed	26.50
Pacific Mahi Pan Roast with Cilantro, Red Pepper Tomato and Avocado	25.50
Salmon Grilled with Herb Butter	24.95
Seared Salmon with Roasted Corn Salsa	25.95
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	22.95
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	21.95
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	22.95

### **Lunch Entree Salads**

Seafood Caesar with Bay Scallops and Bay Shrimp	21.95
Grilled Chicken Salad with Thai Peanut Sauce and Ginger Dressing	21.50
Grilled Salmon on Mixed Greens with Maple Vinaigrette and Goat Cheese	25.50
Classic Cobb Salad with Turkey, Bacon, Blue Cheese, Egg, and Avocado	21.50
Cobb Salad with Bay Scallops, Shrimp, Bacon, Egg, Avocado, & Blue Cheese	21.95
Shrimp Louis	21.95
Seafood Salad: Scallops, Prawns, and Shrimp	24.95
Dungeness Crab Louis	27.95

## COCKTAIL HORS d' OEUVRES

### Hot

*(Priced for 25 pieces)*

Macadamia Stuffed Mushroom Caps	84.00
Petite Crab Cakes with Remoulade Sauce	110.00
Rock Shrimp Corn Fritters with Chipotle Crème Fraiche	87.00
Fillo Shells with Shrimp and Feta Cheese	98.00
Spring Rolls with Fresh Seasonal Vegetables and Plum Sauce	94.00
Rock Crab Pot Stickers with Ginger and Cilantro Thai Sauce	103.00
Oysters on the Half Shell Casino with Sun-dried Tomato, Pepper, and Garlic	99.00
Oysters on the Half Shell Florentine with Spinach and Anisette	100.00
Jumbo Prawn Skewers with Asian Dipping Sauce	113.00
Thai Red Pepper Chicken Skewers	91.00
New York Strip Beef Skewers with Peanut Sauce Satay	104.00
Skewered Sea Scallop with Chipotle Sauce	101.00
La Bruschetta: <i>Warm Focaccia Bread with Roma Tomato Romano and Mozzarella Cheese</i>	84.00
La Bruschetta: <i>Warm Focaccia Bread with Eggplant, Pesto, Romano, and Mozzarella Cheese</i>	87.00
Fresh Spinach and Herb Frittatas	90.00

### Cold

*(Priced for 25 pieces)*

Rock Shrimp Honduran Style with Coconut, Lime, and Jalapeno	94.00
Sea Scallop Ceviche with Pepper, Lime, and Orange	95.00
Oysters on the Half Shell with Oriental Mignonette	98.00
Smoked Salmon on Sourdough Toast with Mascarpone and Wasabi Caviar	101.00
Crab Canapés	102.00
Shrimp Canapés	99.00
Ahi Tuna Sashimi with Ginger Soy and Wasabi Caviar	110.00
Assorted Croustini (Olive Relish, Grilled Chicken, Eggplant, Goat Cheese, Ahi Tuna Mousse, Red Peppers, and Smoked Salmon)	105.00
Proscuitto Wrapped Asparagus	93.00
Curried Stuffed Eggs with Tobiko Caviar	90.00
Marinated Calamari Mini Cocktail	91.00
Large Prawns, Skewered with Cocktail Dipping Sauce	113.00

## Display Hors d'oeuvres

(Each item serves approximately 30-50 persons)

Poached Whole Salmon on Display Mirror	298.00
Pâtés: Vegetable, Country, or Chicken Liver, with Baguette Toasts	160.00
Fresh Fruit and Cheese Display	220.00
Shrimp Mousse Mold with Cracker Assortment	160.00
Fresh Vegetable Display with Assorted Dipping Sauces	220.00
Organic Smoked Salmon Tray <i>with Caviar, Bermuda Onions, Cucumber, Capers</i>	205.00
Baked Brie with Roast Garlic and Baguette Toasts	130.00
Antipasto Display <i>with Prosciutto, Salami, Copacolla, Mozzarella, Fontina, Olives, and Marinated Vegetables</i>	240.00
Warm Tortilla Chips with Salsa Cruda and Guacamole	125.00
Black Bean and Pepper Jack Nachos	155.00
Rock Crab Mold with Cracker Assortment	180.00
Whole Roasted New York Strip Green Peppercorn Sauce	385.00
Roasted Turkey served with Cranberry Chutney	275.00

## Cold Seafood Bar:

An Assortment of Fresh Oysters and Seafood Mini Cocktails including Marinated Calamari, Rock Shrimp, Sea Scallop Ceviche, Ahi Tuna Sashimi, and Rock Crab Displayed on Ice with a Variety of Sauces and Condiments.

Oysters Shucked to order at the Bar.

14.95 Per Person

## **BRUNCH BANQUET MENU**

*All Entrees served with Fresh Fruit and  
Home-Fried Potatoes, Muffin and Croissant Basket*

Eggs Spinnaker: Crab Cakes, Poached Eggs, Hollandaise	21.50
Eggs Juneau: Smoked Salmon, English Muffins, Poached Eggs, Hollandaise	20.50
Scrambled Eggs with Crab Hash	17.95
Brunch Quesadilla: Scrambled Eggs, Spinach, Linguicia, and Jack Cheese	18.75
Frittata with Fresh Spinach, Mushrooms, and Jack Cheese	18.95
Scrambled Eggs with Hickory Smoked Bacon and Hash Browns	17.50
French Toast with Honey Maple Syrup, and Link Sausage or Bacon	17.50

# BREAKFAST AND BRUNCH BUFFETS

- 1. Continental Breakfast** 16.95 per person  
Assorted Danish, Muffins, Bagels, and Croissants  
with Jams and Jellies  
Fresh Seasonal Fruits and Dried Fruit Compote  
Assorted Juices  
Coffee, Decaf, and Herbal Teas
- 1. Health Conscious Continental Breakfast** 26.95 per person  
Fresh Fruit Tray or Fresh Fruit Salad  
Assorted Fruit and Nut Breads:  
Date and Walnut, Banana and Pecan, Cranberry and Walnut  
Oatmeal or Cream of Wheat and Swiss Muesli Breakfast Cereal  
Nine Grain Wheat Toast and Bran Muffins  
Dried Fruit Compote  
Cottage Cheese and Assorted Yogurts  
Assorted Juices  
Coffee, Decaf, and Herbal Teas
- 2. Brunch Buffet** 38.50 per person  
Assorted Mini Pastries, Muffins, Bagels and Croissants  
Fresh Seasonal Fruit Display  
Scrambled Eggs  
Eggs Benedict with Hollandaise  
French Toast with Honey Maple Syrup  
Home-fried Potatoes  
Apple wood Smoked Bacon, Sausage Links, and Canadian Bacon  
Grilled Salmon or Grilled Chicken Breast with Rosemary  
Assorted Fruit Juices  
Coffee, Decaf, and Herbal Teas
- 3. Light Luncheon Buffet** 27.50 per person  
Sourdough French bread  
Mixed Green Salad with Assorted Dressings  
Sandwich Combination Tray: Turkey/Swiss, Black Forest Ham/Cheese  
B.L.T.'s, Salmon Salad, Shrimp and Avocado, Combination Cheese  
Assorted Cookies
- or-
- Italian Ciabatta Bread  
Mixed Green Salad with Assorted Dressings  
Penne Pasta with Grilled Chicken Breast, Sun dried Cranberries,  
Pine Nuts, and Basil  
Assorted Cookies



## Dinner and Lunch Buffets

*Served with Fresh Sourdough French Bread,  
Romaine and Spring Greens, Roma Tomatoes and  
Glazed Walnuts with Choice of Three Dressings.  
Fresh Seasonal Vegetable, Porcini Mushroom Risotto,  
Roast New Potatoes*

Your Choice of the following:

### Buffet #1

Grilled Chicken Breast Marinated with Garlic, Lemon and Rosemary  
Angel Hair Pasta with Sauté Scallops, Prawns, Swordfish, Clams, and Mussels  
in a Fresh Tomato Sauce  
Followed by Coffee service and Dessert

51.00 per person

### Buffet # 2

Chicken Breast Sauté with Porcini Mushrooms in a Champagne sauce  
Angel Hair Pasta with Sauté Scallops, Prawns, Swordfish, Clams, and Mussels  
in a Fresh Tomato Sauce  
Sliced Roast New York Strip with a Green Peppercorn Sauce  
Followed by Coffee service and Dessert

58.00 per person

### Buffet # 3

Grilled Salmon with with Herb Butter  
Braised Chicken Breasts with Artichokes  
Sliced Beef Tenderloin with Cabernet Bordelaise sauce  
Followed by Coffee service and Dessert

\$66.00 per person

*(There is a 75-person minimum for the lunch and Dinner Buffets.  
Smaller groups can be accommodated for an additional charge.)*

## Banquet Dessert Menu

Chocolate Decadence Cake	9.75
Tri Color Chocolate Mousse Torte	9.50
New York Style Cheesecake	9.50
Berry Trifle: Fresh Berries, Sponge Cake, Custard, Whipped Cream	9.25
Cream Puffs: Bavarian Cream Filled, with Chocolate Gouache and Almonds	9.50
Tiramisu: Mascarpone, Lady Fingers, Espresso, and Brandy	9.25
Rustic Apple Tart	9.75
Lemon Tart	9.25
Fresh Baked Cookies (2)	3.95
Petite Fours (2)	7.00
Ice Cream Sundae	7.50
Gelato: Italian style Ice Cream, Variety of Seasonal Flavors	6.25
Ice Cream (Choice of: French Vanilla, Chocolate Mousse, or Lemon Sorbet)	6.00
Chocolate Dipped Biscotti	2.95

### **Chocolate Fountain:**

*(Minimum of 40 People)*

Dark Chocolate with Fresh Strawberries, Bananas, Pineapple, Cream Puffs,  
Assorted Cookies, Rice Crispy Treats, and Marshmallows

9.95 Per Person

## RED WINES

### Bin Number

B20	Merlot, Rutherford Ranch, Napa 2015	44.00
B29	Merlot, Stags Leap, Stag's Leap District, Napa Valley 2013	68.00
106	Merlot, Ferrari Carano, Sonoma County 2014	55.00
47	Merlot, Grgich Hills, Napa 2012	101.00
B21	Zinfandel, "Artezin" by Hess, Mendocino 2014	53.00
56	Zinfandel, Sobon, Amador County 2015	45.00
B28	Pinot Noir, Adobe Road, Sonoma Coast 2009	88.00
B27	Pinot Noir, Artesa, Carneros 2014	56.00
B18	Pinot Noir, Folie a Deux, Sonoma Coast 2015	42.00
42	Pinot Noir, Hahn SLH, Santa Lucia Highlands 2014	65.00
B12	Pinot Noir, Jackson Estate 'Outland Ridge', Anderson Valley 2013	84.00
B17	Pinot Noir, Ole'tte, Russian River 2014	64.00
B24	Pinot Noir, Taka, Marlborough New Zealand 2014	42.00
B23	Bourgogne Rouge, Marsannay, Louis Latour 2014	55.00
B33	Cabernet Sauvignon, 'Rutherford' Beaulieu Vineyards, Napa Valley 2011	82.00
B22	Cabernet Sauvignon, "TRIM" by Signorello, California 2013	42.00
58	Cabernet Sauvignon, Montevina, California 2015	39.00
B11	Cabernet Sauvignon, Raymond Vineyards "Generations", Napa 2012	124.00
B14	Cabernet Sauvignon, The Spinnaker 'Grand Reserve', To-Kalon, Napa 2006	62.00
B16	Cabernet-Syrah, P.B. Hein "Trailblazer", North Coast 2012	40.00
33	Bordeaux Blend, Hess, "Alomi", Mt. Veeder, Napa Valley 2013	87.00
B13	Bordeaux Blend, Trinitas, "Meritage", Oak Knoll, Napa Valley 2011	74.00
88	Bordeaux, Chateau Grand Listrac, Listrac-Medoc 2011	62.00
B25	Chianti Classico, Badia a Coltibuono, Tuscany 2011	52.00
80	Malbec – Cabernet, Clos de Los Siete, Michelle Roland, Argentina 2013	60.00
64	Syrah, Dumol, Russian River 2012	110.00
B8	Chateau de Lastours 'Arnaud de Berre' Corbieres France 2014	52.00

## WHITE WINES

### Bin Number

7	Sauvignon Blanc, Joel Gott, California 2016	38.00
2	Sauvignon Blanc, Cliff Lede, Napa Valley 2016	52.00
B9	Sauvignon Blanc, Ferrari Carano, Sonoma County 2015	42.00
9	Sauvignon Blanc, Oyster Bay, Marlborough New Zealand 2016	41.00
35	Pouilly Fume, La Doucette, Loire Valley 2015	74.00
29	Sancerre, Henri Bourgeois, France 2015	65.00
13	Dry Riesling, Dr. Loosen, Villa Wolf, Rhine Valley, Germany 2016	39.00
17	Chenin Blanc, Dry Creek Vineyard, Clarksburg 2016	37.00
11	Pinot Grigio, Alois Lagader “Dolomite”, Alto Adige, Italy 2016	41.00
4	Chardonnay, Chalk Hill, Sonoma Coast 2016	52.00
27	Chardonnay, Far Niente, Napa 2015	98.00
26	Chardonnay, Flowers, Sonoma 2014	91.00
B19	Chardonnay, Folie a Deux, Sonoma Coast 2016	38.00
23	Chardonnay, Frank Family, Napa 2015	90.00
B32	Chardonnay, Marimar Estate – Don Miguel Vineyard, Russian River 2013	81.00
20	Chardonnay, Sonoma Cutrer, Russian River 2015	58.00
24	Chardonnay, Staglin, “Salus” Napa Valley 2014	120.00

## CHAMPAGNES & SPARKLING WINES

85	J. P. Cheney, Brut French Sparkling Wine, Alsace	36.00
76	Louis Perdrier, Brut Excellence, France	40.00
75	Avissi, Prosecco, Veneto, Italy	39.00
67	Mumm Napa, Brut Prestige, Napa	45.00
68	Gloria Ferrer, Blanc de Noirs, Carneros	46.00
69	Piper-Sonoma, Brut Rose, Sonoma	44.00
70	Roederer Estate, Brut, Anderson Valley	60.00
93	Billecart Salmon, Brut Rose, France	149.00

## **-Beverage and Bar-**

### **Drink Prices**

Call (Name Brands)	9.25
Premium	10.00
Cordial/ Port	10.00

### **Bottled Beer**

Budweiser	6.25
Bud Light	6.25
Amstel Light	6.50
Corona	6.50
Anchor Steam	6.50
Heineken	6.50
Blue Moon	6.50
Ballast Point Sculpin IPA	7.50
Stella Artois	6.50
Haake - Beck (Non-alcoholic)	6.25
Special Order Beers	MP

### **Non-alcoholic Beverages**

Soft Drinks	2.00
Juices	3.50
Sonoma Sparklers Apple Cider (750ml.)	12.00
China Mist Iced Tea	2.75
San Pellegrino Mineral Water (500 ml)	3.75
San Pellegrino Mineral Water (33.8 oz)	7.50
Voss Bottled Water (330 ml)	2.50
Voss Bottled Water (800 ml)	7.50
Coffee/Tea (Royal Cup Coffee/ Mighty Leaf Tea)	3.00

### **House Specialties**

Fruit Punch	70.00 per gallon
Wine Punch	95.00 per gallon
Champagne Punch	105.00 per gallon
Margarita Punch	145.00 per gallon