

Steamed Artichoke

Crab Cakes *served with a roasted red pepper remoulade sauce*
Italian Toast *chopped tomatoes & basil on thin focaccia; with parmesan*
Cup of soup du jour, *Southwest potato*

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## SAMPLE DINNER ENTREES

### Roast Duck

*A roasted duck half, glazed with an orange sauce.*

### Lobster Tacos

*Lobster and shrimp meat sauteed with garlic, tomatoes, cilantro and corn; finished with a creamy chipotle (hot) spiced beurre blanc sauce. Two tacos served with avocado, pico de gallo, fresh lime and deep fried leeks.*

### Pepper Steak

*Filet mignon sauteed, then served with a brandy - peppercorn sauce.*

### Rib Eye Steak

*An 11 ounce steak, grilled. Served with roasted garlic.*

### Beef Thai Pasta, hot

*Nuggets of beef tenderloin marinated in oriental seasoning; grilled.  
Tossed with angel hair pasta spiked with pepper flakes, parmesan, garlic and parsley.*

### Cioppino on Angel Hair

*Scallops, shrimp, clams, with fresh halibut pieces; all sauteed with garlic, herbs.  
Finished with wine and a touch of marinara. Served on angel hair pasta.*

### Swordfish Piccata

*Fresh swordfish, lightly battered and sauteed with parmesan and capers.*

### Tenderloin on Fettuccine

*Thin slices of filet mout, seared and creamed with a pureed walnut-blue cheese butter.*

### King Salmon Filet, fresh

*Broiled and served with Hollandaise sauce.*

## APPETIZERS

Italian Toast, *chopped tomatoes & basil on thin focaccia* 5.95

## SALADS AND SOUPS

A Bowl of Soup du jour 6.95

Lily Rock Salad, *baby greens, almonds & goat cheese* 5.95

Chicken Lily Salad, *the salad with chilled chicken breast strips* 9.95

Caesar Salad, *the gnome's recipe* 5.95

Chicken Caesar, *the salad with chilled chicken breast strips* 9.95

Garden Salad, *mixed lettuce, tomatoes, beets, tabouleh* 4.95

## SANDWICHES

*(Served with potato wedges; and on homemade focaccia bread.)*

### Mustard Chicken Sandwich

*Chicken breast pieces brushed with a mustard sauce, grilled and served on our homemade focaccia bread.*

\$7.95

### Grilled Halibut Sandwich

*Fresh halibut grilled to order, cajun style. Served with a side of cilantro mayonaisse.*

\$9.95

### Tenderloin of Pork Sandwich

*Brushed with mustard, grilled and served with a grilled pasilla pepper. On homemade focaccia.*

\$9.95

### Vegetarian Eggplant Sandwich

*Breaded and sauteed eggplant slice; topped with cheese; served with a side of cilantro mayonaisse.*

\$7.45

### Grilled Vegetable Sandwich

*Grilled zuchinni and red bell pepper; topped with shaved parmesan; served with a side of cilantro mayonaisse.*

\$8.25

### Cheeseburger

*Choice of cheddar or bleu (Gorgonzola) cheese; on a traditional bun with french fries.*

\$8.25

## Steamed Artichoke

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**Italian Toast** *chopped tomatoes & basil on thin focaccia; with parmesan*

**Cup of soup du jour,** *Southwest potato*

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SAMPLE DINNER ENTREES

Roast Duck

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Lobster Tacos

Lobster and shrimp meat sauteed with garlic, tomatoes, cilantro and corn; finished with a creamy chipotle (hot) spiced beurre blanc sauce. Two tacos served with avocado, pico de gallo, fresh lime and deep fried leeks.

Pepper Steak

Filet mignon sauteed, then served with a brandy - peppercorn sauce.

Rib Eye Steak

An 11 ounce steak, grilled. Served with roasted garlic.

Beef Thai Pasta, hot

Nuggets of beef tenderloin marinated in oriental seasoning; grilled.

Tossed with angel hair pasta spiked with pepper flakes, parmesan, garlic and parsley.

Cioppino on Angel Hair

Scallops, shrimp, clams, with fresh halibut pieces; all sauteed with garlic, herbs.

Finished with wine and a touch of marinara. Served on angel hair pasta.

Swordfish Piccata

Fresh swordfish, lightly battered and sauteed with parmesan and capers.

Tenderloin on Fettuccine

Thin slices of filet meat, seared and creamed with a purced walnut-blue cheese butter.

King Salmon Filet, fresh

Broiled and served with Hollandaise sauce.

Pesto Pizza Bread, *cilantro pesto & mozzarella cheese* 3.95
Calamari Appetizer, *dredged in egg & bread crumbs; sauteed* 9.95
A Cup of *French Onion Soup* 3.95

A Bowl of Baked French Onion Soup 8.95

Caesar Salad, *the gnome's recipe* 5.95

Chicken Caesar, *the salad with chilled chicken breast strips* 9.95

Spinach Salad, *bacon, mushrooms and onion slices with creamy garlic dressing* 5.45

Garden Salad, *mixed lettuce, tomatoes, beets, tabouleh* 4.95

Lily Rock Salad, *baby greens, almonds & goat cheese* 5.95

~~~~~ ENTREES ~~~~~

*(Dinners served with vegetable and rice pilaf or potatoes du jour)*

Baby Salmon

*Fresh. Brushed with garlic butter; broiled. Served with hollandaise.*

\$15.95

*\*\*Light Eater's portion of Baby Salmon: \$12.95\*\**

Mustard Halibut

*Brushed with mustard sauce and broiled. (Fresh when available.)*

\$19.95

Calamari Almondine

*Fillets dipped in egg & dusted with flour; sauteed; topped with almonds.*

\$13.95

Mustard Shrimp

*Shrimp, showered, brushed with mustard sauce and broiled.*

\$15.95

Citrus Chicken

*Chicken breast marinated and charbroiled*

\$11.95

Baked Potato \$2.95 *(as a substitute for rice pilaf \$1.50)*

## Grilled Pork, Southwest Style

*Pork tenderloin medallions, spiced, grilled and served on a sauce of sweet red peppers*

\$15.95

**\*\*Light Eaters Portion of Grilled Pork: \$12.95\*\***

## Rack of Lamb, New Zealand

\$21.95

**\*\*Light Eaters Portion of Lamb: \$14.95\*\***

## Filet Mignon, 6 ounces, grilled

\$20.95

## Tournedos of Beef

*Two four ounce tenderloin filets, grilled, topped with a mushroom cap and served with a bernaise sauce*

\$24.95

**\*\*Light Eaters Portion of Tournedos: \$17.95\*\***

## Australian Lobster, half tail; five ounces

\$28.95

## Full Australian Lobster Tail, ten ounces

\$38.95

## Filet and Lobster

*A six ounce cut of filet mignon and a half Australian lobster tail.*

\$39.95

**Extra Plate with rice (or potatoes) and a vegetable 4.95**

**Extra Plate only 1.45**

## ~~~~~DESSERTS~~~~~

**Creme Brulee**, a French delight, better than ice cream

**Chocolate Mousse**, made with imported bitter-sweet chocolate

**Cheese Cake**, New York style or chocolate; both homemade

**Pecan Pie**, Mary Alice's secret recipe

*Please, separate checks by prior arrangement only.*

*An 18% gratuity may be added to each separate check, and to parties of 9 or more. Please ask server.*

# A SAMPLE OF OUR LUNCH SPECIALS

*(Specials frequently include some of the following)*



## Smoked Turkey Salad

*Smoked turkey breast pieces with dried cranberries and roasted pumpkin seeds on baby lettuce greens.*

## Shrimp Louis

*Bay shrimp on a bed of chopped lettuce. Surrounded by quarters of tomatoes and egg, garnished with celery and black olives. Served with a Louis dressing*

## Sand Dabs Almondine

*Pacific sand dab filets, breaded, sauteed. Served with cole slaw and hush puppies.*

## Crab Cakes

*Crab meat, bread crumbs, shallots, celery, green onions, parsley; with a roasted red pepper remoulade sauce. Served with fresh fruit and a pasta salad*

## Beef Thai Pasta, hot

*Nuggets of beef tenderloin marinated in oriental seasoning; grilled. Tossed with angel hair pasta spiked with pepper flakes, parmesan, garlic and parsley.*

## Asparagus & Portabella Mushroom Pasta, served on penne

*Sauteed with garlic and sun dried tomatoes; lightly creamed*

## Steak Sandwich

*Thinly sliced pieces from the top sirloin, grilled. Topped with grilled onions, bell peppers and jack cheese. On homemade focaccia.*

## Crab Melt, Served with a pasta salad.

*Fresh crab meat with cheddar, onions, parsley and herbs; all melted over an English muffin*

## Calamari Sandwich

*Dredged in egg & bread crumbs; sauteed. Served on homemade focaccia.*