

71 Saint Peter

— Mediterranean Grill —

Executive Chef: Luis Rodriguez

Dinner Menu July 2009

First Course

<i>Soup of the Day</i>	5.00
<i>Bruschetta</i> , Marinated Tomatoes, Basil, Garlic, Pesto, Shaved Parmesan Cheese, Balsamic Glaze	9.00
<i>Fresh Mozzarella Caprecce</i> , Nicoise Olives, Basil, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar	9.50
<i>Grilled Figs</i> , Prosciutto Di Parma, Port Wine Glaze, Peppered Goat Cheese, Crispy Sweet Potato Pomes Frites	10.00
<i>Seven Cheese Ravioli</i> , Roma Tomatoes, Sliced Garlic, Capers, Olives, White Wine, Fresh Basil	10.25
<i>Phyllo Baked Brie</i> , Apples, Pears, Candied Pecans, Toasted Walnuts, Grapes, Prosciutto, Toast Points	10.50
<i>Black Peppered Seared Ahi Tuna</i> , Green Papaya-Mango Salad, Tobiko, Soy Ginger Glazed, Wasabi Aioli	11.00
<i>Steam Mussels & Clams</i> , Fresh Tomatoes, Basil, Olives, Capers, and White Wine	12.50
<i>Antipasto Platter</i> , Asparagus, Artichokes, Roasted Peppers, Prosciuttos, Anchovies, Feta, Olives, Toast Points (serves 2)	15.50

Salads

<i>Mixed Baby Lettuces</i> , Cherry Tomatoes, Toasted Walnuts, Orange-Tarragon Balsamic Vinaigrette	7.25
<i>Add Blue Cheese Or Goat Cheese</i>	8.00
<i>Baby Spinach</i> , Candied Pecans, Pears, Goat Cheese, Warm Roasted Garlic-Bacon Balsamic Vinaigrette	8.50
<i>Organic Heirloom Tomatoes</i> , Cucumbers, Red Onion, Baby Arugula, Feta, Olives, Oregano-Red Wine Vinaigrette	9.50
<i>Hearts of Romaine Caesar</i> , Shaved Parmesan Cheese, Crispy Garlic Flakes, Herb Croutons, Anchovies	9.50

Pasta

<i>Risotto De Giorno</i>	<i>Ask Server</i>
<i>Baked Ziti Pasta</i> , Prosciutto Di Parma, Sweet Peas, Shiitake Mushrooms, Béchamel Sauce, Mozzarella Cheese, Basil	14.00
<i>Fettucini</i> , Roasted Chicken, Mushrooms, Sun Dried Tomatoes, Artichoke Hearts, Basil, Arugula, Roasted Garlic Broth	14.50
<i>Gnocchi</i> , Hot Italian Sausage, Roasted Peppers, Fresh Mozzarella, Tomato-Basil Marinara Sauce	15.25
<i>Seafood Linguini</i> , Prawns, Scallops, Clams, Mussels, Dungeness Crab, Red Pepper, Roasted Garlic White Wine Broth	19.00

Entrees

<i>Herb Garlic Grilled Breast Of Chicken</i> , Mashed Potatoes, Fire Roasted Sweet Corn Relish, Cilantro-Lime Butter	20.00
<i>Pistachio Crusted Tilapia</i> , Mashed Potatoes, Grilled Pineapple Relish, Sweet Thai Chile Vinaigrette	21.25
<i>Seafood Paella Valenciana</i> , Prawns, Scallops, Clams, Mussels, Lobster, Calamari, Sausage, Vegetables, Saffron Rice	22.00
<i>Oven Roasted Pork Tenderloin</i> , Mashed Potatoes, Apple, Pear-Sun Dried Cherry Chutney, Black Pepper Au Jus	22.50
<i>Orange Glazed Roasted Half Duck</i> , Mashed Potatoes, Steamed Spinach, Raspberry-Black Pepper Demy Glazed	23.00
<i>Lemon & Herb Grilled Lamb Sirloin</i> , Hot Italian Sausage & Yukon Gold Potato Hash, Mint Balsamic Syrup	23.75
<i>Peppered Grilled Rib Eye Steak</i> , Gorgonzola Mashed Potatoes, Portobello Relish, Roasted Garlic Au Jus	27.50