



Starters

STEAMERS

1 lb steamed manila clams,
garlic herb broth,
crouton & drawn butter 13.95

ALBACORE TUNA TARTARE*

grilled <rare> tuna, crushed
avocado, sweet onion, green
peppercorn vinaigrette & crostini
13.50

CLASSIC SHRIMP or CRAB COCKTAIL

classic cocktail sauce
or russian dressing
shrimp 12.95
dungeness crab 13.50

FRIED OYSTERS

crispy fried oysters
with garlic herb fries & tartar sauce
9.50

PACIFICA COCKTAIL

dungeness crab, shrimp, clams
& mussels, tomato 'gazpacho,'
lime, cilantro, tabasco,
tortilla chips & sea salt 12.95

STEAK 'N "EGGS"*

grilled petite beef tenderloin,
american 'sevruga' caviar <raw>,
crispy potato shreds, arugula,
worcestershire vinaigrette,
crème fraîche & chives 19.95

"TATER TOTS" & CAVIAR*

american 'sevruga' caviar
& housemade tater tots,
crème fraîche & chives
12.50

AMERICAN 'SEVRUGA' CAVIAR*

american 'sevruga' caviar,
toasted brown bread, crème fraîche,
capers & red onion
1/2 OZ 22.50
1 OZ 45



GENERAL MANAGER
Chip Venzone

SOUS CHEF
Jessica Armstrong

EXECUTIVE CHEF
Ian Thompson

CHEF / OWNER
Gordon Naccarato

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SPLIT CHARGES
appetizers & salads 3.50
main courses 7

A service charge of 18% will be added for parties of 7 or more. Of that amount 100% will be paid directly to your server.

LARGE PARTY MENU

from the Pacific

:: All of our Fish Items Can Be Prepared Simply
with mashed potatoes & chef's choice vegetables ::

PAELLA PACIFIC GRILL

steamed mussels, clams, scallop, shrimp, chicken,
chorizo, griddled saffron rice, roasted red pepper
& smoked paprika tomato broth 25

WEATHERVANE SCALLOPS

sautéed alaskan scallops, forbidden rice, sugar snap peas,
curried coconut carrot jus with ginger & kaffir lime 30

WILD ALASKAN KING SALMON

sweet chili glazed salmon, wild rice & grains with almonds,
sautéed pea vines, sesame seeds & red pepper ginger sauce 28



from the Grill

:: All of Our Steaks Can Be Prepared "Tuscan Style"
Arugula, Shaved Reggiano, Lemon & Extra Virgin Olive Oil
or with mashed potatoes & chef's choice vegetables ::

PORK SHOULDER ROAST

mashed potatoes, pickled cauliflower, black chick peas,
moroccan barbecue sauce with dates, almonds
& preserved lemon gremolata 19

GRILLED ANGUS NEW YORK*

grilled rustic sourdough, asparagus,
sautéed button mushrooms & worcestershire butter 36

FILET MIGNON*

grilled filet, potato gratin, grilled asparagus,
& sauce bordelaise 39.95

SPRING LEG OF LAMB

grilled lamb sirloin, spring vegetable ragoût ~ wild mushrooms, fava
beans, asparagus & peas, lamb jus & mint pesto 26

STEAK SALAD*

grilled sliced angus 'teres major', walla walla sweet onion
& portabello, arugula, shaved reggiano,
crisp potato & worcestershire vinaigrette 26

ASIAN DUCK CONFIT

lacquered duck leg confit with asian barbecue,
shrimp fried rice, broccolini with sesame seeds
& red wine plum sauce 25

CHICKEN BREAST

sautéed chicken breast, poblano corn mashed potatoes,
baby carrots, grilled avocado sauce, lime & tabasco 24



add AUSTRALIAN LOBSTER MEDALLIONS
MARKET PRICE



*THE SMALL PRINT: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Spring 2010



Salads

BIBB SALAD

boston lettuce with fresh herbs of
the season, 'grilled avocado green
goddess' dressing,
lemon & sea salt 8
add prosciutto 2
add shrimp 4

THE 'BLT' SALAD

nueske's apple-smoked bacon,
romaine & iceberg lettuces,
avocado, marinated tomatoes
& warm dijon mustard vinaigrette
9.50

PACIFIC GRILL CAESAR

romaine hearts,
hand-torn croutons 9
add white anchovies 1.50
add chicken 2.95
add shrimp 4

HEARTS OF ROMAINE

with buttermilk dressing,
blue cheese, apple-smoked bacon,
italian parsley & radishes 9
add chicken 2.95
add shrimp 4

WILD RICE SALAD

a variety of grains, wild rice
& toasted orzo, chicken, avocado,
toasted almonds, roasted red pepper,
lemon-cilantro vinaigrette 9



Sides

SPRING VEGETABLE RAGOÛT

with wild mushrooms 8.50

SWEET ONION RINGS

beer-battered "Paltrow-style"
7.95

GRILLED ASPARAGUS

8.50

WILD RICE & GRAINS

with almonds 7

SPICY BROCCOLINI

with crispy garlic 7.50

POTATO GRATIN

with vintage white cheddar
8.95

FRENCH FRY "NIRVANA"

with garlic & herbs 7

GARLIC MASHED POTATOES

with fresh thyme 7

BLUE CHEESE "TATER TOTS"

with oregonzola 7.50

FORBIDDEN RICE 7

SWEET POTATO FRIES

with rhubarb ketchup 6.50

SHRIMP FRIED RICE 9.50

BUTTON MUSHROOMS

with worcestershire butter 8.50