

STARTERS

Prawn Cocktail 8.95
With Cocktail Sauce

Dungeness Crab Cakes 6.95
With Roasted Garlic Basil Aioli

Cityside Caesar 3.95
With Parmesan, Lemon and our
own Caesar dressing

Mariner Seafood Salad 11.95
Dungeness Crab, Bay Shrimp
and gathered greens

Gravlox Appetizer 6.95
Specially cured salmon served
with capers, onions, cream
cheese and toasted points.

Gathered Green Salad 2.95
With Cucumber, Tomato and
Garlic Croutons

**Soup of the Day cup 2.75 bowl
3.50**

Please ask your Server

Northwest Clam Chowder
cup 3.00 bowl 3.75
Freshly made from House
Recipe

PASTA

Pasta entrees are served with oven baked sourdough bread loaf and butter.

Linguine con Gamberi 15.95
Tiger Prawns, Linguine with Roma Tomatoes,
Mushrooms and Garlic Cream

Salmon and Asparagus Fettuccine 14.50
Fresh Salmon, Asparagus, Butter, Cream and
Parmesan Sauce

Pasta Primavera 11.25
Garden Vegetables in Fresh Marinara

Cajun Chicken Fettuccine 13.95
Tossed with Mushrooms, Sweet Onions, Roma
Tomatoes, Peppers, and Cajun Spiced Cream
Sauce

SPECIALTIES

**Specialty entrees include your choice of soup or salad,
Chef's vegetables du jour , starch and oven baked sourdough bread and butter
Oven baked bread loaf and butter.**

Honey Glazed Salmon 16.50
Fresh Salmon with Honey Glaze & Cilantro
Pepper

Chicken Marsala 15.75
Fresh mushrooms, garlic and Marsala wine

Char grilled Filet of Beef 21.75
With Four Peppercorn Sauce and
Gorgonzola Walnut Butter

Char grilled New York Steak 20.50
New York Steak Cooked to perfection with a
Wild mushroom sauce.

Sole Almondine 15.45
Egg Batter, Almonds and Lemon Butter Sauce

Roast Prime Rib 19.95
Prime Rib of Beef Slowly Roasted to Perfection

Char grilled Seafood Brochettes 16.95
Scallops, Prawns, Salmon and Halibut topped
with Lemon Butter

Macadamia Nut Crusted Halibut 16.95
With Lemon Saffron Risotto