

# *The Spinnaker Restaurant*

## BANQUET MENU SELECTIONS

### Hot Appetizers

*Served Tableside*

Cup of Boston Clam Chowder or Soup du Jour	10.50
La Bruschetta: <i>Hot Focaccia Bread with Roma Tomato or Eggplant, Garlic, Olive Oil, Pesto, Pecorino Romano Cheese, and Mozzarella</i>	14.95
Dungeness and Rock Crab Cakes with Remoulade Sauce	21.50
Rock Crab Pot Stickers with Cilantro, Sesame, Soy	17.95
Veal Tortellini or Large Four-Cheese Ravioli with Walnut Alfredo or Pesto Cream Sauce	15.25

### Cold Appetizers

*Served Tableside*

Oysters on the Half Shell with Oriental Mignonette and Cocktail Sauce	24.95
Bay Shrimp Cocktail	19.50
Dungeness Crab Cocktail	26.50
Prawn Cocktail	23.95
Smoked Salmon on Toast with Mascarpone Cheese and Wasabi Caviar	19.50
Rock Shrimp and Avocado with Papaya Salsa	20.95
Chilled Seafood Sampler: Oyster, Prawn, Shrimp, and Smoked Salmon	23.25
Antipasto Plate with Prosciutto, Salami, Copacola, Mozzarella, Fontina, Olives, and Marinated Vegetables	20.95

### Starter Salads

Caesar Salad with Sourdough Croutons and Asiago Cheese	14.50	
Little Gem and Spring Greens with Sunflower Seeds, Balsamic Vinaigrette, and Asiago Cheese	12.95	
Little Gem and Spring Greens with Maple Vinaigrette & Laura Chenel Goat Cheese	14.25	
Baby Arugula with citrus Vinaigrette and Sliced Oranges Strawberries, Red Grapes Candied Walnuts and Laura Chenel Goat Cheese	14.50	
Butter Lettuce tossed with Apples, Sundried Cranberries, Crumbled local Point Reyes Blue Cheese	14.25	
Little Gem and Spring Greens with Cabernet Vinaigrette and Danish Blue Cheese	13.95	
Mixed Green Salad with Choice of Dressing	13.50	
	With Crab	26.50
	With Bay Shrimp	21.95

*Sales Tax and 20% 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	39.95
Crab Cakes with Red Pepper- Garlic Remoulade Sauce	35.95
Petrale Sole Doré	34.95
Petrale Sole with Crushed Crouton and Macadamia Nut Crust	36.95
Mixed Seafood Grill: Prawns, Scallops, Halibut, and Salmon	37.50
Salmon Sauté Puttanesca Style with Fresh Basil, Capers, and Tomato	38.95
Seared Salmon with Roasted Corn Salsa	37.95
Grilled Salmon with Herb Butter	37.50
Pan Roast Halibut Filet with Warm Banana Chutney and Pecans	40.95
Halibut Sauté with Lemon, Caper, and Beurre Blanc	40.25
Halibut Filet Seared with Fresh Spinach and Basil Mousse	40.95
Seared Swordfish with Ancho Chili Spice Rub and Tropical Fruit Salsa	39.95
Swordfish Medallions on a Bed of Crab Hash	40.95
Swordfish Sautéed with Pancetta, Roma Tomatoes, and Roasted Garlic	39.95
Grilled Swordfish with Fresh Herb Beurre Blanc	38.95
Grilled Chilean Sea Bass with fresh Seasonal Fruit Chutney	48.95
Sea Bass Sauté with Truffle oil, Roma Tomatoes, Portobello & Crimini Mushrooms	49.95
Grilled Mahi with Grilled Portobello Mushroom and Rosemary Butter	37.95
Combination Prawns and Scallops Sauté	37.95
Grilled Scallop Brochette with Porcini Mushroom Sauce	35.95
Ahi Tuna Medallions Sauté with Merlot, Artichoke Hearts, and Mushrooms	40.95
Grilled Lobster Tail	<i>Market Price</i>

## ***Meat and Poultry***

Filet Mignon with Cabernet Bordelaise Sauce	48.50
Petite Filet Mignon and Sautéed Prawns	54.95
Petite Filet Mignon and Grilled Salmon Filet	55.95
Rib Eye Steak, Grilled with Porcini Mushroom Demi-Glace	49.95
New York “Creek Stone” Steak, Grilled with Porcini Mushroom Demi-Glace	44.50
Petite New York and Lobster Tail	<i>Market Price</i>
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	31.95
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	32.50
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	31.95
Chicken Breast Breasts Sauté with Portobello, Shitake, Crimini, & Porcini Mushrooms	32.50
Double Chicken Breast stuffed with Shitake Mushrooms and Pancetta	34.95
Grilled Lamb Brochette with Green Peppercorn Sauce	46.50
Grilled Veal Chop with Forest Mushrooms Saute and Demi-Glace Sauce	46.50
Prime Rib of Beef (Minimum 14 Persons)	49.95

## **Vegetarian Entrees**

Pasta Primavera, a medley of colorful Vegetables, Greens, and Mushrooms tossed with fresh Pasta and topped with crispy fried Leeks	24.50
Eggplant and Portobello Mushroom Napoleon with Fontina Cheese and Roma Tomatoes	25.25
Roasted Acorn Squash with Citrus Lentils, Pearl Curry Onions and on a bed of Quinoa with Heirloom Tomatoes, Pistachio Relish and Moroccan Yogurt	26.95

## **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	32.95
Mixed Seafood Grill: Prawn, Scallop, Halibut, and Salmon	35.50
Petrale Sole Doré	32.50
Petrale Sole with Crushed Crouton and Macadamia Nut Crust	33.50
Quesadilla with Crab, Shrimp and Fresh Basil	31.95
Seafood Cannelloni with Shrimp and Bay Scallops	31.95
Grilled Chicken Quesadilla	31.50
Halibut Seared with Fresh Spinach and Basil Mousse	36.50
Swordfish Filet: Grilled or Sautéed	37.50
Pacific Mahi Pan Roast with Cilantro, Red Pepper Tomato and Avocado	35.95
Salmon Grilled with Herb Butter	33.95
Seared Salmon with Roasted Corn Salsa	34.50
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	30.50
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	29.95
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	30.95

### **Lunch Entree Salads**

Seafood Caesar with Bay Scallops and Bay Shrimp	31.95
Grilled Chicken Salad with Thai Peanut Sauce and Ginger Dressing	30.95
Grilled Salmon on Mixed Greens with Maple Vinaigrette and Goat Cheese	34.95
Classic Cobb Salad with Turkey, Bacon, Blue Cheese, Egg, and Avocado	29.95
Cobb Salad with Bay Scallops, Shrimp, Bacon, Egg, Avocado, & Blue Cheese	32.95
Shrimp Louis	32.95
Seafood Salad: Scallops, Prawns, and Shrimp	37.95
Dungeness Crab Louis	39.50

## COCKTAIL HORS d' OEUVRES

### Hot

*(Priced for 25 pieces)*

Macadamia Stuffed Mushroom Caps	119.00
Petite Crab Cakes with Remoulade Sauce	150.00
Rock Shrimp Corn Fritters with Chipotle Crème Fraiche	129.00
Fillo Shells with Shrimp and Feta Cheese	139.00
Spring Rolls with Fresh Seasonal Vegetables and Plum Sauce	129.00
Rock Crab Pot Stickers with Ginger and Cilantro Thai Sauce	144.00
Oysters on the Half Shell Casino with Sun-dried Tomato, Pepper, and Garlic	139.00
Oysters on the Half Shell Florentine with Spinach and Anisette	139.00
Jumbo Prawn Skewers with Asian Dipping Sauce	149.00
Thai Red Pepper Chicken Skewers	128.00
New York Strip Beef Skewers with Peanut Sauce Satay	141.00
Skewered Sea Scallop with Chipotle Sauce	140.00
La Bruschetta: <i>Warm Focaccia Bread with Roma Tomato Romano and Mozzarella Cheese</i>	121.00
La Bruschetta: <i>Warm Focaccia Bread with Eggplant, Pesto, Romano, and Mozzarella Cheese</i>	125.00
Fresh Spinach and Herb Frittatas	127.00

### Cold

*(Priced for 25 pieces)*

Rock Shrimp Honduran Style with Coconut, Lime, and Jalapeno	134.00
Sea Scallop Ceviche with Pepper, Lime, and Orange	134.00
Oysters on the Half Shell with Oriental Mignonette	135.00
Smoked Salmon on Sourdough Toast with Mascarpone and Wasabi Caviar	142.00
Crab Canapés	145.00
Shrimp Canapés	141.00
Ahi Tuna Sashimi with Ginger Soy and Wasabi Caviar	149.00
Assorted Croustini (Olive Relish, Grilled Chicken, Eggplant, Goat Cheese, Ahi Tuna Mousse, Red Peppers, and Smoked Salmon)	146.00
Prosciutto Wrapped Asparagus	132.00
Curried Stuffed Eggs with Tobiko Caviar	131.00
Marinated Calamari Mini Cocktail	131.00
Large Prawns, Skewered with Cocktail Dipping Sauce	149.00

## Display Hors d'oeuvres

(Each item serves approximately 30-50 persons)

Poached Whole Salmon on Display Mirror	395.00
Pâtés: Vegetable, Country, or Chicken Liver, with Baguette Toasts	230.00
Fresh Fruit and Cheese Display	305.00
Shrimp Mousse Mold with Cracker Assortment	240.00
Fresh Vegetable Display with Assorted Dipping Sauces	302.00
Organic Smoked Salmon Tray <i>with Caviar, Bermuda Onions, Cucumber, Capers</i>	285.00
Baked Brie with Roast Garlic and Baguette Toasts	185.00
Antipasto Display <i>with Prosciutto, Salami, Copacola, Mozzarella, Fontina, Olives, and Marinated Vegetables</i>	315.00
Warm Tortilla Chips with Salsa Cruda and Guacamole	195.00
Black Bean and Pepper Jack Nachos	205.00
Rock Crab Mold with Cracker Assortment	240.00
Whole Roasted New York Strip Green Peppercorn Sauce	465.00
Roasted Turkey served with Cranberry Chutney	350.00

## 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.

23.95 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	30.95
Eggs Juneau: Smoked Salmon, English Muffins, Poached Eggs, Hollandaise	29.95
Scrambled Eggs with Crab Hash	27.50
Brunch Quesadilla: Scrambled Eggs, Spinach, Linguica, and Jack Cheese	28.50
Frittata with Fresh Spinach, Mushrooms, and Jack Cheese	27.95
Scrambled Eggs with Hickory Smoked Bacon and Hash Browns	26.50
French Toast with Honey Maple Syrup, and Link Sausage or Bacon	26.95

# BREAKFAST AND BRUNCH BUFFETS

- 1. Continental Breakfast** 23.95 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
  
- 2. Health Conscious Continental Breakfast** 42.95 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
  
- 3. Brunch Buffet** 57.95 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
  
- 4. Light Luncheon Buffet** 38.95 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

*(There is a 12-person minimum for the Breakfast Buffets)*

## **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 Light Tomato Cream Sauce  
Followed by Coffee service and Dessert

71.95 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 Light Tomato Cream Sauce  
Sliced Roast New York Strip with a Green Peppercorn Sauce  
Followed by Coffee service and Dessert

82.95 per person

### **Buffet # 3**

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

\$94.00 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	13.50
Tri Color Chocolate Mousse Torte	13.00
New York Style Cheesecake	12.75
Berry Trifle: Fresh Berries, Sponge Cake, Custard, Whipped Cream	12.75
Cream Puff: Bavarian Cream Filled, with Chocolate Gouache and Almonds	13.00
Tiramisu: Mascarpone, Lady Fingers, Espresso, and Brandy	12.75
Rustic Apple Tartine	13.50
Lemon Tart	12.75
Fresh Baked Cookies (2)	5.95
Petite Fours (2)	8.75
Ice Cream Sundae	9.75
Gelato: Vanilla Bean or Spumoni Italian style Ice Cream	7.95
Ice Cream: French Vanilla, Chocolate Mousse, El Corazon or Mango Sorbet)	7.75
Chocolate Dipped Biscotti	3.95

### **Chocolate Fountain:**

*(Minimum of 40 People)*

Dark Chocolate with Fresh Strawberries, Bananas, Pineapple, Cream Puffs,

Assorted Cookies, Rice Crispy Treats, and Marshmallows

13.95 Per Person

## RED WINES

### Bin Number

203	Merlot, Fitch Mountain, Dry Creek, 2022	54.00
87	Merlot, Alexander Valley Vineyards, Sonoma 2020	57.00
72	Merlot, Trefethen, Napa 2020	74.00
56	Zinfandel, Wild Thing “Old Vine”, Mendocino County 2021	55.00
24	Zinfandel, Ridge, “Pagani Ranch” Sonoma 2019	109.00
73	Zinfandel, Turley, California 2019	108.00
209	Zinfandel, Once & Future “Oakley Road”, Contra Costa 2019	84.00
97	Pinot Noir, Acacia, Carneros 2021	72.00
200	Pinot Noir, Furthermore, Russian River 2019	69.00
53	Pinot Noir, Blood Root, Coastal California 2023	57.00
B18	Pinot Noir, Sea Sun, California 2023	47.00
52	Pinot Noir, MacMurray Ranch, Russian River 2021	63.00
43	Pinot Noir, Frank Family, Sonoma – Carneros 2022	106.00
142	Pinot Noir, Carpe Diem, Anderson Valley 2021	88.00
131	Pinot Noir, DuMol, Sonoma Coast 2023	160.00
98	Pinot Noir, Failla, Sonoma Coast 2022	102.00
58	Cabernet Sauvignon, Bogel, California 2023	46.00
B21	Cabernet Sauvignon, Egret, Sonoma Valley 2018	49.00
-	Cabernet Sauvignon, Titan Reserve, California 2022	51.00
146	Cabernet Sauvignon, Robert Hall, Paso Robles 2022	56.00
32	Cabernet Sauvignon, Robert Mondavi, Napa Valley 2022	92.00
231	Cabernet Sauvignon, Faust, Napa 2022	114.00
31	Cabernet Sauvignon, Caravan by Darioush, Napa Valley 2021	144.00
33	Cabernet Sauvignon, Barnett, Spring Mountain, Napa Valley 2022	188.00

## WHITE WINES

### Bin Number

7	Sauvignon Blanc, Francis Ford Coppola “Diamond Collection”, California 2022	48.00
9	Sauvignon Blanc, Stoneleigh, Marlborough New Zealand 2024	51.00
270	Sauvignon Blanc, Bella Union by Far Niente, Rutherford, Napa Valley 2023	69.00
109	Sauvignon Blanc, Rombauer Napa Valley 2023	59.00
35	Pouilly Fume, La Doucette, Loire Valley France 2021	110.00
29	Sancerre, La Villaudiere, Loire Valley France 2023	86.00
13	Dry Riesling, Dr. Loosen, Villa Wolf, Rhine Valley, Germany 2022	49.00
17	Chenin Blanc, Dry Creek Vineyard, Clarksburg, California 2023	46.00
102	Pinot Grigio, Jermann, Friuli Venezia Giulia, Italy 2023	79.00
265	Chardonnay, MacRostie, Sonoma Coast 2023	60.00
4	Chardonnay, Chalk Hill, Sonoma Coast 2023	61.00
1	Chardonnay, Hess Shirtale Ranches”, Monterey 2023	48.00
27	Chardonnay, Les Noisetiers, Russian River 2022	174.00
20	Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma 2023	64.00
B19	Chardonnay, J. Lohr ‘Riverstone’ Arroyo Seco, Monterey 2023	48.00
25	Chardonnay, Rombauer, Carneros 2023	110.00
5	Chardonnay, Talbott, “Kali Hart Vineyard”, Monterey 2022	69.00
111	Chardonnay, Macon Lugny “Les Charmes”, Maconnais France 2023	57.00
149	Chardonnay, Paul Hobbs, Russian River 2022	138.00
23	Chardonnay, Frank Family, Napa Valley 2023	99.00

## CHAMPAGNES & SPARKLING WINES

75	Mionetto Superiore DOCG, Prosecco, Veneto, Italy	48.00
67	Mumm Napa, Brut Prestige, Napa	55.00
68	Gloria Ferrer, Blanc de Noirs, Carneros	54.00
69	Prosper Mafiux Rose, Cremant de Bourgogne NV	57.00
70	Roederer Estate, Brut, Anderson Valley	76.00
76	Veuve Cliquot, Brut, Reims France NV	149.00
93	Laurent – Perrier La Cuvee Brut, Champagne, France NV	110.00

## **-Beverage and Bar-**

### **Drink Prices**

Call (Name Brands)	13.50
Premium	14.50
Cordial/ Port	15.00

### **Bottled Beer**

Budweiser	8.25
Bud Light	8.25
Modelo Especial	8.25
Firestone Walker #805	8.25
Blue Moon	8.25
Racer 5 IPA	8.25
Stella Artois	8.25
Haake - Beck (Non-alcoholic)	8.25
Special Order Beers	MP

### **Non-alcoholic Beverages**

Soft Drinks	2.75
Juices	3.75
Sonoma Sparklers Apple Cider (750ml.)	12.00
China Mist Iced Tea	3.50
San Pellegrino Mineral Water (500 ml)	4.25
San Pellegrino Mineral Water (33.8 oz)	8.00
Saratoga Bottled Water (355 ml)	4.25
Saratoga Bottled Water (28 oz)	8.00
Coffee/Tea (Graffeo Coffee/ Mighty Leaf Tea)	3.75

### **House Specialties**

Fruit Punch	90.00 per gallon
Wine Punch	120.00 per gallon
Champagne Punch	130.00 per gallon
Margarita Punch	175.00 per gallon