



CLIPPERSHIP DINNER

APPETIZERS

CRAB CAKES – 18

Dungeness Crab, Roasted Pepper Remoulade, Basil Infused Oil

CHEF'S SELECTION OYSTERS, HALF DOZEN – 18

Raw: Lemon Wedge, Horseradish, Cocktail Sauce
Hot: Caramelized Shallot & Bourbon Butter, Crispy Bacon

SPICY STEAMED CLAMS – 17

Garlic, Chili Flakes, White Wine, Grilled Bread, Lemon

PROSCIUTTO BRUSCHETTA – 12

Shaved Prosciutto, Whipped Burrata,
Mixed Melon Compote

DUNGENESS CRAB COCKTAIL – 21

Cocktail Sauce, Toasted Ciabatta

BEEF TARTARE – 21

Wagyu Beef Tenderloin, Pine Nuts, Shallots, Chives, Dijon,
Brioche Toast

SALADS & SOUPS

FRENCH ONION SOUP – 8

San Francisco Sourdough, Caramelized
Provolone & Swiss Cheese

NEW ENGLAND CLAM CHOWDER – 8

Manila Clams, Celery, Bacon, Potato, Fresh Thyme

CAESAR SALAD – 10

Tender Romaine Hearts, Garlic, Parmesan,
Tomato Bruschetta, Croutons,
Housemade Caesar Dressing

THE WEDGE – 10

Crispy Iceberg, Vine Ripened Tomato, Bacon, Shaved Red
Onion, Creamy Maytag Blue Cheese Dressing

SMOKED SALMON & BURRATA SALAD – 12

Pickled Fennel, Bibb Lettuce, Cucumber, Arugula
Pesto, Lemon Vinaigrette, Toasted Brioche
Suggested Pairing: Veuve Clicquot, Ponsardin, Reims, NV - 23 gl

WARM NAPA CABBAGE SALAD – 11

Shredded Napa Cabbage, Bacon, Mushrooms, Blue Cheese,
Warm Red Wine Vinaigrette

ENTRÉES

SNAKE RIVER FARMS FILET – 41

Artichoke & Lemon Risotto, Porcini Mushrooms,
Red Onion Jam, Green Peppercorn Reduction

SEARED SCALLOPS – 34

Roasted Winter Squash, Parsnip Puree,
Arugula, Balsamic Fig Jam

KING SALMON – 32 *GF*

Carmelized Fennel & Potato Hash, Fresh Herbs,
Sautéed Spinach, Citrus Herb Beurre Blanc
Suggested Pairing: Dom Perignon, Brut, 2006 - 39 gl

GRILLED WAGYU NEW YORK STEAK – 40 *GF*

Smoked Cheddar Potato Pavé, Haricot Verts, Truffle Jus

SEARED SEA BASS – 36

Yellow Tomato & Crab Risotto, Organic Vine Ripened Tomato
Basil Relish, Sausalito Springs Watercress Salad

WILD MUSHROOM & SPINACH ENCHILADA – 25 *GF*

Roasted Sweet Potato, Charred Onions, Guajillo Chili Sauce,
Avocado, Vella Dry Jack, Orange Jicama, Cucumber Slaw

DUNGENESS CRAB STUFFED PETRALE SOLE – 36 *GF*

Whipped Potato, Roasted Organic Carrots,
Herb Lemon Beurre Blanc

RED QUINOA TOWER – 25 *V*

Grilled Calabrian Tempeh, Roasted Sweet Potato, Avocado,
Marcona Almonds, Beet Chips

VEGAN CAULIFLOWER – 26 *V*

Soy Grilled Tempeh, Toasted Heirloom Carrots, Pickled Shallots,
Tomato Jam, Arugula Pesto, Toasted Marcona Almonds,
Dressed Arugula, Tarragon Mustard Vinaigrette

V - Vegan


GF - Gluten Free

WINES BY THE GLASS


SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, Washington, USA, NV	9
Zonin Prosecco, Brut, Veneto, Italy, NV	10
Louis Bouillot, Rosé, Cremant De Bourgogne, France NV	12
Veuve Clicquot, Ponsardin, Reims, Champagne, France, NV	23
Billecart-Salmon, Brut Rose, Champagne, France, NV	26


WHITE

Chateau Pesquie, Les Terrasses, Rosé, Ventoux, Southern Rhone Valley, France, 2017	9
Dr. Loosen, Blue Slate, Reising, Kabinett, Mosel, Germany, 2017	10
Ca'Donini, Pinot Grigio, Venetie, Italy, 2017	10
Domaine Pascal Jolivet, Sauvignon Blanc, Sancerre, France, 2017	13
Groth, Sauvignon Blanc, Napa Valley, 2017	12
Wairau River, Sauvignon Blanc, Marlborough, New Zealand, 2017	10
Duckhorn, Sauvignon Blanc, Napa Valley, 2017	13
Caves D'Esclans, <i>Whispering Angel</i> , Rosé, Côtes de Provence, 2017	13
StFYC, Private Selection, Chardonnay, California, 2015	8
Joseph Drouhin, Chardonnay, Macon-Villages, FR, 2016	9
Wente, <i>Riva Ranch</i> , Chardonnay, Livermore Valley, 2016	11
Williams Selyem, Unoaked Chardonnay, Russian River Valley, 2014	18
Rombauer, Chardonnay, Carneros, Sonoma 2017	18
Far Niente, Chardonnay, Napa Valley, 2017 	18

RED

Landmark, Overlook, Pinot Noir, CA, 2016	12
Martinelli, Pinot Noir, Sonoma Coast, 2014	17
Freeman, Pinot Noir, Sonoma Coast, 2016 	16
Duckhorn Migration, Pinot Noir, Russian River Valley, 2016	17
Goldeneye, Pinot Noir, Anderson Valley, Mendocino, 2015	20
Castello Banfi, <i>Centine</i> , Sangiovese Blend, Toscana IGT, Italy, 2016	9
Château Des Combes, Bordeaux Blend, Bordeaux, France, 2015	12
Provenance, Merlot, Napa Valley, 2015	12
StFYC Private Selection, Cabernet Sauvignon, California, 2015	8
Beringer, Cabernet Sauvignon, Knights Valley, Sonoma, 2016	13
Louis Martini, Cabernet Sauvignon, Napa Valley, 2015	16
Felino, Malbec, Mendoza, Argentina, 2017	13
Seghesio, Zinfandel, Sonoma, 2016	12

WINES ON TAP

Dry Creek Vineyard, Sauvignon Blanc, Dry Creek Valley, 2017	11
Cultivar, Cabernet Sauvignon, Napa Valley, 2015 	12
Dry Creek, Zinfandel, Sonoma, 2016	10

COCKTAILS ON TAP

GRILL BAR

Moscow Mule	9
<i>Ketel One Vodka, Top Hat Ginger Beer, Lime</i>	

COCKTAILS

Barrel Aged Orange Manhattan	10
<i>Bulleit Rye (Aged in White Oak Barrels), Noilly Prat Sweet Vermouth, Angostura Orange Bitters, Orange Peel Garnish</i>	
The Perfect Margarita	10
<i>Avion Blanco, Fresh Lime, Lefty O'Doul's Agave Nectar</i>	
Vesper	10
<i>Absolut Vodka, Plymouth Gin, Lillet Blanc, Lemon Peel Garnish</i>	

DRAFT BEER

Marin Brewing Company Mt. Tam Pale Ale	6
Fort Point Westfalia Red Ale	6
Heineken Lager	6
Ballast Point Sculpin IPA	8
Rugged Coast Harding Rock IPA	8
Allagash White Belgian Style Wheat	8
Magnolia Kalifornia Kolsch	6
Guinness Irish Stout	6

BOTTLED BEER

Heineken Lager	5
Becks	5
Anchor Steam	5
Anchor Porter	5
Budweiser	4.5
Miller Lite	4.5
Amstel Light	5
Pacifico	4.5
Corona	5.5
Bitburger Drive, Non-Alcoholic	5
Lagunitas IPA	5.5
Golden State, <i>Mighty Dry Cider</i>	5
Guinness Irish Stout	6