

Greens

Mixed Baby Greens Field greens dressed with orange poppy seed vinaigrette, mandarin oranges, sweet roasted walnuts and gorgonzola cheese 5.

Warm Goat Cheese Salad A slice of chèvre is prepared with dried herbs, fresh chives and a port wine reduction, warmed and served over mixed field greens with a walnut oil vinaigrette and toasted pine nuts 6.5

Traditional Caesar Fresh romaine tossed with an in house Caesar dressing, herbed croutons and garnished with shredded parmesan cheese 5.

Perrine Salad Crisp romaine and mixed baby greens tossed with a sweet herb vinaigrette and topped with dried cranberries, sunflower seeds and English Stilton 5.

Asian Salad Crispy fried rice sticks and Napa cabbage tossed in a soy and sesame oil vinaigrette with wasabi peas, toasted sesame seeds and red bell peppers 5.

Stuffed Portabella Mushroom A marinated and grilled portabella cap stuffed with sautéed baby spinach and goat cheese encrusted with seasoned panko bread crumbs then oven roasted and finished with a balsamic vinaigrette 10.

International Cheese Plate Artisan cheeses from around the globe served with lightly toasted five grain harvest bread, candied walnuts, dried cranberries and seasonal fruit. Cheeses will change often with availability; please request current offerings 13.

Duck Enchiladas Seasoned black beans, cheddar cheese and duck confit rolled in a corn tortilla, then simmered in enchilada sauce with ancho chili aioli and chihuahua cheese 12.5

Beginnings

Tuna Tartare Seasoned sashimi grade yellow fin ahi tuna, served on a jasmine rice ring accompanied by a fresh vegetable salad, fried wontons and wasabi 12.5

Crab & Shrimp Cakes Fresh Maryland jumbo lump blue crab, lightly dressed in a sour cream, herbs and capers sauce, over guajillo chili creamed corn with roasted garlic slaw 11.

Fajita Quesadilla Marinated and grilled beef stuffed into a flour tortilla with chihuahua cheese, roasted peppers and onions, pico de gallo and sour cream 10.

Pesto Pizza Our rich sun dried tomato pesto, wilted baby spinach and garlic, shitake mushrooms, pine nuts and goat cheese, with a balsamic reduction drizzle to completes this crispy delight 10.

Escargots de Bourgogne Escargots sautéed with butter, garlic, fresh parsley and seasonings served atop french baquette 11.

Stuffed Shrimp Gulf shrimp filled with Monterey jack cheese, robed in apple wood smoked bacon with chipotle barbeque sauce for dipping 11.

Soups

Tomato Ginger Bisque Creamy blend of Roma tomatoes, roasted red peppers and ginger, garnished with fried wonton and Napa cabbage slaw 5.

Potato Bleu Cheese Soup A Sebastian's classic, a creamy blend of red russet potatoes, gorgonzola and garnished with potato frites 5.

Ribeye Steak A 20 oz. bone in ribeye steak seasoned and grilled to order with a potato hash of broccoli, smoked ham, caramelized onions and mushrooms. Horseradish sauce served on the side as there is no space left on the plate 31.

Fresh Water Prawns Garlic panko encrusted prawns oven roasted and served over pasta fettuccine with smoked gouda, diced tomatoes, asparagus and roasted red peppers in a pesto cream sauce 19.

Mushroom Ravioli Sun dried tomato striped raviolis paired with mushroom stuffed raviolis sautéed and tossed in a sun dried tomato pesto cream sauce with toasted pine nuts 16.

New Zealand Rack of Lamb A full rack of Lamb oven roasted to order, seasoned and served sliced on the bone over sautéed brown butter spaetzles with a rich demi glace, oven roasted shallots and garlic bulbs 29.

New York Strip Steak A hand cut strip loin steak grilled to order, served with a rich Lyonnaise sauce, accompanied with roasted garlic mashed potatoes and fresh sautéed seasonal vegetables 23.

Salmon Beurre Blanc Sautéed Atlantic salmon filet served with julienne vegetables over garlic mashed potatoes with a tomato tarragon beurre blanc 19.

Atlantic Salmon Atlantic salmon served with a spicy Japanese consommé broth with fresh sugar snap peas, sliced red peppers, broccoli florets all sautéed with fresh ginger and garlic 19.

Pork Shank A slow roasted tender 24 oz. bone in pork shank accompanied by great northern white beans sautéed in a rosemary demi glace and sautéed portabella mushrooms in red wine 24.

Beef Tournedos Hand cut filet mignons charbroiled to order and served with choice of bordelaise sauce or an aged English Stilton cream sauce, accompanied by garlic mashed potatoes, with seasonal sautéed fresh vegetables 26.

Chicken Pecan Pan seared chicken breast encrusted with pecans, paired with a mixture of wild and brown rice sautéed with applewood smoked bacon, andouille sausage and mirepoix 17.

Sesame Encrusted Tuna Yellow fin tuna steak encrusted with white sesame seeds, pan seared *rare*, fanned over a Napa cabbage stir fry, wasabi potato cakes with a ginger sauce and wasabi aioli 20.

Lobster à l'Americaine Cold-water Canadian tail, split, sautéed in butter, flambéed with brandy and cooked in a fumet of tomatoes and fresh herb sauce, finished with a dash of cream and butter, presented with mashed potatoes and fresh vegetables 31.

Twin Tails Two cold-water Canadian tails with dueling sauces; our americaine and lime shallot butter sauces compliment the lobster, with mashed potatoes and potato frites 57.

Tail and Tournedos Our Canadian lobster tail à l'Americaine accompanied by a filet of beef bordelaise, served with mashed potatoes and potato frites 41.

We will gladly attempt to accommodate any special requests

Please, one check for parties greater than five. An eighteen percent gratuity will be added to parties greater than five. *If* separate checks are imperative please request prior to service. Please refrain from all cell phone use in the dining room.

Thank you for choosing Sebastian's Hideout