

# 4th Annual ROCKIN NEW YEAR'S EVE



## BUBBLES



### DOMESTIC

Mumm, Napa Brut Prestige 60

Domaine Carneros Brut 86

Schramsberg Brut Rose' 95

### IMPORTED

Veuve Clicquot "Yellow Label", France 140

Inspiration 1818, Bellcart-Salmon, France 98

'13 Dom Perignon Brut, France 525

Jeio Prosecco Brut, Italy 52

## A LA CARTE SPECIALTY APPETIZER OFFERINGS

### Oysters On-The-Half-Shell

½ dozen 24    dozen 46

### Trident Baked Oysters (4) 22

Bevan Oysters from Chesapeake Bay, Fresh Spinach, Chipotle Tabasco,  
Pernod, Shallots, Garlic Asiago Cheese, Fines Herbs

### Our ORIGINAL Cocktail Lobster (4) 29

Grilled Tails In-Their-Shells, Drawn Butter, Trident Remoulade

### Steamed P.E.I. Mussels & Clams 28 (serves 2-4)

Garlic, Shallots, White Wine, Clam Fumet, Chili Flakes, Fine Herbs, Olive Oil

### Chilled Shellfish Platter 75 (serves 4)

Cocktail Lobster, Jumbo Gulf Prawns,  
Raw Oysters, ½ Fresh Local Dungeness Crab

\*May contain raw ingredients – eating raw food may cause foodborne illness

# FOUR COURSE PRE FIXE

(Price Per Person Depends on Entrée Choice)

## STARTER

**Creamy San Francisco Style Clam Chowder**

**Jumbo Gulf Prawn Cocktail (3)**

Cocktail Sauce, Fresh lemon

**Ahi Poke with Won Ton Chips**

## SALAD

**Classic Caesar**

Local Romaine, White Anchovies, Sourdough Croutons, Caesar Dressing

**Festive Spinach**

Farm Fresh Baby Spinach, Fried Shaved Shallots, Avocado, Mandarin Supremes, Fresh Pomegranate, Roasted Pumpkin Seeds, Red Wine/Dijon Vinaigrette

**Steakhouse Wedge**

Chilled Iceberg, Hobbs' Applewood Smoked Bacon Pieces, Cherry Tomatoes, Pt. Reyes Bleu Cheese Dressing and Crumbles

## ENTREES

**Vegan Pasta Puttanesca 65**

Red Onion, Capers, Fresh Garlic, Pine Nuts, Kalamata Olives, Fresh Baby Spinach, Linguini, Pomodoro

**Pan Seared King Salmon 85**

Pan Seared, Brentwood White Corn Veloute, Fingerling Potato, Fava Beans, Spinach, Meyer Lemon

**Grilled Aged Ribeye Steak 110**

Cut in House, Grilled to Order, Smashed Garlic Potatoes, Roasted Cipollini Onion, Mixed Mushroom Saute

**Bistro Style Petaluma Chicken 85**

Brined, Pan Seared Organic Chicken Breast, Garlic Mashed Potatoes, Herb Chicken Jus, Sauteed Spinach

**Rack of New Zealand Lamb 95**

Oven Roasted, Cut in Thick Chops, Garlic Cauliflower Puree, HMB English Peas, Roasted Cipollini Onion, Mint Gremolata, Crushed Pistachios

**Steak Oscar 115**

Filet Mignon - Grilled to Order, Dungeness Crab Leg Meat, Bearnaise Sauce, Mashed Potatoes, Delta Asparagus, Steamed and Roasted Maine

**Steamed and Roasted Maine Lobster Tail 110**

Creamy Polenta, Chef's Garden Saute, Charred Lemon, Drawn Butter

ASK YOUR SERVER ABOUT OUR SURF 'N TURF OFFERINGS

## DESSERT

**Crème Brulee'**

Petite Almond Cookie, Fresh Berries

**Trident Fantasy Cake**

Chocolate Cake, Chocolate Mousse, NY Style Cheesecake, Roasted Macerated Strawberries

**New York Style Cheesecake**

Fruit Compote