

# LUNCH AT THE BUCKEYE

SPRING 2010

## STARTERS TO SHARE

ONION RINGS WITH MUSTARD SEED KETCHUP	7.95
HALF DOZEN OYSTERS WITH HORSERADISH COCKTAIL AND MIGNONETTE SAUCE	A.Q.
OYSTERS BINGO (HOUSE FAVORITE)	12.95
PAN ROASTED ARTICHOKE WITH CREAMY TARRAGON DIP	8.75
GRILLED ASPARAGUS WITH TARRAGON VINAIGRETTE AND SHAVED MANCHEGO CHEESE	9.95
SALMON TARTARE WITH TOBIKO CAVIAR, LEEKS, WASABI CREAM AND WONTON CHIPS	10.75
SEARED SESAME SPRINKLED AHI TUNA WITH CRISPY WONTON & HOISIN GINGER VINAIGRETTE	13.75
CALAMARI WITH SHRIMP, MEYER LEMON AND TOMATILLO SALSA	9.95
DUNGENESS CRAB CAKES WITH CHIPOTLE AIOLI AND AMARANTH-FRISÉE SALAD	12.50
MADRAS BARBEQUE CURRIED MUSSELS WITH GRILLED GARLIC BREAD	11.50
FAMOUS BUCKEYE SMOKED CHICKEN WINGS WITH BLUE CHEESE DIP	8.95

## SMALL & LARGE SALADS

THE "WEDGE" ICEBERG WITH BACON AND PT. REYES BLUE CHEESE VINAIGRETTE	9.75
ORGANIC "BOLINAS GREENS" WITH AVOCADO, CILANTRO AND LIME VINAIGRETTE	9.50
CAESAR OR ("BRUTUS" WITH GROUND RED CHILI PEPPER)	9.75
BUTTER LETTUCE WITH CANDIED WALNUTS, PT. REYES BLUE CHEESE & APPLES	9.95
SAVOY SPINACH WITH GRILLED ONIONS, BACON AND RADISHES	9.25
...ADD CRISPY SWEETBREADS \$3.00	
AHI TUNA NICOISE WITH AGED BALSAMIC, PEPPERS, OLIVES, EGGS ON ROSEMARY BREAD	17.75
SMOKED SHRIMP AND BACON COBB SALAD	16.95
DUNGENESS CRAB "LOUIS" WITH AVOCADO, BROCCOLINI, TOMATOES AND CUCUMBER	21.95
HOUSE SMOKED CHICKEN WITH ALMONDS, APPLES AND MAYTAG BLUE CHEESE	14.50

## SANDWICHES

SEARED AHI TUNA WITH WASABI CREAM, PICKLED GINGER AND CHIPOTLE POTATO CHIPS	15.50
GRILLED TURKEY BURGER WITH PASILLA CHILIES, JACK CHEESE AND MIXED GREENS	13.95
SANTA FE SPICED CHICKEN WITH AVOCADO, JACK CHEESE AND CHIPOTLE MAYONNAISE	13.95
HALF POUND HAMBURGER OR CHEESEBURGER "FULLY GARNISHED" WITH FRENCH FRIES	13.95
SLOW-SMOKED SPICY PORK WITH HAND-CUT CHIPOTLE CHIPS AND COLE SLAW	13.95

## MAIN PLATES

DAILY FRESH FISH	A.Q.
PAN-ROASTED LOCAL SOLE WITH MARBLE POTATOES, GREEN BEANS AND TARTAR SAUCE	21.75
MEYER LEMON & PARSLEY CRUSTED SALMON WITH ASPARAGUS, CHIVE-SHALLOT POTATO CAKE AND RADISH FLOWERS	24.50
ENGLISH PEA AND PORTOBELLO MUSHROOM LASAGNE WITH ASIAGO & SMOKED TOMATO SAUCE	16.95
FRESH LINGUINE WITH SAVORY CLAMS, CHORIZO SAUSAGE, PINOT GRIGIO & GARLIC	18.95
CRISPY PETALUMA CHICKEN BREAST WITH BABY CARROTS, ARUGULA PESTO & MASHED POTATOES	17.95
CHILI-LIME "BRICK" CHICKEN WITH STUFFED PASILLA PEPPER AND GRITS	19.50
SAUTÉED CALF'S LIVER WITH NUESKES SMOKED BACON AND CARAMELIZED ONIONS	16.95
GRILLED BERKSHIRE PORK CHOP WITH APRICOT CHUTNEY AND CHIVE MASHED POTATOES	22.95
BUCKEYE BARBEQUED BABY BACK RIBS, COLE SLAW AND FRENCH FRIES	18.95
MARINATED SKIRT STEAK WITH CARAMELIZED ONIONS AND FRENCH FRIES	22.50
PETIT FILET MIGNON WITH GREEN PEPPERCORN SAUCE, SPINACH & GRUYERE POTATO GRATIN	29.75
BBQ BEEF BRISKET WITH HORSERADISH CREAM AND GARLIC MASHED POTATOES	17.50
BRAISED LAMB SHANK "GREMOLATA" WITH CUCUMBER-PARSLEY TABBOULEH	19.95

*PLEASE ASK ABOUT OUR SIDE DISHES*

**DON'T FORGET! MONDAY IS PRIME RIB NIGHT AT THE BUCKEYE**

**CORKAGE: \$20/750 ML BOTTLE/ YOU BUY ONE WE WAIVE ONE**

**SUGGESTED 18% GRATUITY ON PARTIES OF 8 OR MORE**

**RARE & UNDERCOOKED FOOD CAN RESULT IN POSSIBLE FOOD BORNE ILLNESS (STATE MANDATED STATEMENT)**