

NEW YEAR LUNCH 2012

STARTERS TO SHARE

ONION RINGS WITH HOMEMADE KETCHUP	7.95
BEET CARPACCIO WITH FRISÉE, MINT AND “JALAPENO PISTACHIOS”	12.75
HALF DOZEN OYSTERS WITH HORSERADISH COCKTAIL AND MIGNONETTE SAUCE	A.Q.
PAN ROASTED ARTICHOKE WITH CREAMY TARRAGON DIP	8.75
OYSTERS BINGO (HOUSE FAVORITE)	14.95
SALMON TARTARE WITH TOBIKO CAVIAR, LEEKS, WASABI CREAM AND WONTON CHIPS	11.75
SEARED SESAME SPRINKLED AHI TUNA W/CRISPY WONTON & HOISIN GINGER VINAIGRETTE	13.95
CALAMARI WITH SHRIMP, MEYER LEMON AND TOMATILLO SALSA	9.95
DUNGENESS CRAB CAKES WITH CHIPOTLE AIOLI	12.75
FAMOUS BUCKEYE SMOKED CHICKEN WINGS WITH BLUE CHEESE DIP	9.95

SMALL & LARGE SALADS

THE “WEDGE”: CHILLED ICEBERG W/ZOE’S BACON & PT. REYES BLUE CHEESE VINAIGRETTE	9.75
DINO KALE, RICOTTA SALATA, SHAVED FENNEL, BLACK RADISH AND LEMON	9.50
WILD ARUGULA AND RED OAK WITH TARRAGON, CHERVIL, CUCUMBER AND LIME	9.50
CAESAR OR (“BRUTUS” WITH GROUND RED CHILI PEPPER)	9.75
BUTTER LETTUCE WITH CANDIED WALNUTS, PT. REYES BLUE CHEESE & APPLES	9.95
AHI TUNA NICOISE WITH PICHOLINE OLIVES, EGG AND LEMON VINAIGRETTE	17.75
SHRIMP AND BACON COBB WITH SMOKED CHEDDAR, BLUE CHEESE, EGG AND AVOCADO	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	15.75
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
ROADHOUSE BLACK ANGUS CHEESEBURGER “FULLY GARNISHED” WITH FRENCH FRIES	15.00
SLOW-SMOKED SPICY PORK WITH HAND-CUT CHIPOTLE CHIPS AND COLE SLAW	14.95

MAIN PLATES

DAILY FRESH FISH	A.Q.
PAN-ROASTED LOCAL SOLE WITH MARBLE POTATOES, GREEN BEANS AND TARTAR SAUCE	22.95
ROASTED SALMON WITH MARINATED BABY BEETS, WATERCRESS & HORSERADISH	24.95
BUTTERNUT SQUASH AND WILD MUSHROOM LASAGNE, LEEKS, FONTINA AND SMOKED TOMATO SAUCE	16.95
SPAGHETTI AND CLAMS, UNI, CHILI, GARLIC AND BREADCRUMBS	18.75
CRISPY PETALUMA CHICKEN BREAST W/ BABY CARROTS, PESTO & MASHED POTATOES	18.95
PETIT FILET MIGNON, GREEN PEPPERCORN SAUCE, SPINACH & GRUYERE POTATO GRATIN	29.95
CHILI-LIME “BRICK” CHICKEN WITH STUFFED PASILLA PEPPER, GRITS AND CILANTRO	21.95
SAUTÉED CALF’S LIVER WITH ZOE’S SMOKED BACON AND CARAMELIZED ONIONS	17.95
GRILLED BERKSHIRE PORK CHOP WITH APRICOT CHUTNEY AND CHIVE MASHED POTATOES	22.95
BUCKEYE BARBEQUED BABY BACK RIBS, MAPLE MASHED YAMS AND COLE SLAW	19.95
MARINATED SKIRT STEAK WITH CARAMELIZED ONIONS AND FRENCH FRIES	23.75
BBQ BEEF BRISKET WITH HORSERADISH CREAM AND GARLIC MASHED POTATOES	18.50
BRAISED LAMB SHANK “GREMOLATA” WITH SAFFRON COUS-COUS AND PINE NUTS	20.95

PLEASE ASK ABOUT OUR SIDE DISHES

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

CORKAGE: \$25/750 ML BOTTLE

18% GRATUITY ON PARTIES OF 8 OR MORE

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