

## CHEF'S FEATURES

January 7th -February 17th • Entrees served with house salad or today's soup

### APPETIZER: DUNGENESS CRAB CAKES

Two Crispy Crab Cakes, Lemon-Dijon Sauce. \$12.95

**Recommended Wine:** Francois Montand, Brut, France. \$7.00

### SEARED SALMON

Pan Seared, Roasted Vegetables, Wild Rice, Brown Mustard-Lemon Sauce. \$28.95

**Recommended Wine:** Michel Chapoutier, Cote du Rhone Blanc, France. \$7.00

### SEARED DUCK BREAST

Creamy Sweet Potato Polenta, Broccolini, Goat Cheese, Sage & Parsley Pesto. \$26.95

**Recommended Wine:** Andezon, Cote du Rhone, France. \$ 9.00

### SAMBUCA SCALLOPS

Seared Scallops, Sauteed Parsnips, Fennel Salad, Citrus Vinaigrette, Sambuca Sauce. \$29.95

**Recommended Wine:** Dona Paula, Torrontes, Argentina. \$9.00

### SEARED SCALLOPS

Pan Seared, Sourdough-Parmesan Bread Pudding, Celery Root Puree, Peppadew Peppers. \$29.95

**Recommended Wine:** William Hill, Chardonnay, California \$8.00

### PAN SAUTEED SHRIMP

Braised Fennel, Curried Yukon Potatoes, Salt-Cured Yogurt, Saffron Vegetable Broth. \$24.95

**Recommended Wine:** Salneval, Albarino, Spain. \$7.00

## STARTERS

**CRISPY CALAMARI:** Jardiniere Butter Sauce. \$9.25

**CORIANDER SEARED AHI TUNA:** Asian Noodle Salad, Wasabi Soy Vinaigrette. \$11.50

**NEW ORLEANS STYLE BBQ SHRIMP:** Rich & Tangy Sauce, French Bread. \$9.75

**SMOKED SALMON ARTICHOKE DIP:** Crispy Pita Chips. \$9.75

**TEMPURA VEGETABLES:** Green Beans, Broccoli, Asparagus, Sweet Chili Sauce. \$7.25

**GOAT CHEESE TERRINE:** Goat Cheese, Garlic, Roasted Red Peppers, Artichokes, Basil Pesto, Walnuts, Crostinis. \$9.95

## SALADS AND SOUPS

**MAUDE'S HOUSE SALAD:** Choice Of Dressing. \$4.50

**SPINACH SALAD:** Bacon, Goat Cheese, Warm Malt Vinaigrette.

**Ala Carte:** \$5.25 **Entrée:** \$7.25

**CLASSIC CAESAR:** Romaine Hearts, Croutons, Parmesan.

**Ala Carte:** \$5.25 **Entrée:** \$7.25

**Add:** Blackened Salmon, Blackened Chicken or Blackened Tuna \$11.50

**AHI TUNA SALAD:** Mixed Greens, Green Onions, Toasted Edamame, Carrots, Crispy Rice Sticks, Wasabi Vinaigrette. \$11.50

**COBB SALAD:** Turkey, Ham, Chicken, Bacon, Egg, Tomatoes, Onions, Cucumbers, Mixed Cheese, Mixed Greens. Choice Of Dressing. \$10.50

**SALAD NICOISE:** Shrimp, Tuna, Yukon Gold Potatoes, Egg, Tomatoes, Green Beans, Kalamata Olives, Mixed Greens, Red Wine Vinaigrette. \$10.50

**STEAK SALAD:** Roasted Tri-Tip, Grilled Potatoes, Sauteed Mushrooms, Jardiniere, Crispy Onion Rings, Maytag Blue Cheese, Mixed Greens, Red Wine Vinaigrette. \$10.95

**PRINTER'S SALAD:** Grilled Salmon, Tomatoes, Walnuts, Maytag Blue Cheese, Spinach, Red Wine Vinaigrette. \$11.50

**TODAY'S SOUP: Cup \$3.95 Bowl \$4.95**

**FRENCH ONION SOUP: \$5.25**

**AUNT MAUDE'S TURKEY CHILI: \$5.50**

## BISTRO CLASSICS AFTER FIVE

**Same Great Flavor, Smaller Portions**

*Served with house salad or today's soup.*

**MAIN STREET CHICKEN:** \$12.50

**ROASTED TRI-TIP:** \$14.95

**BLACKENED CHICKEN ANGEL HAIR:** \$12.50

**TEQUILA CHICKEN FETTUCCHINE:** \$12.50

**SHRIMP PESTO:** \$12.50

**SIMPLY GRILLED SALMON:** \$15.95

## SANDWICHES

**STEAK SANDWICH:** Roasted Tri-Tip, Maytag Blue Cheese Coleslaw, Shoestring Potatoes, Toasted Rye, Pasta Salad. \$10.95

**MAUDE'S BURGER:** 8oz. House Ground Steak, Romaine, Tomatoes, Onions, Toasted Sourdough Bun, French Fries.

Choice Of Cheddar, Mozzarella Or Swiss Cheese. \$9.95

*Add Bacon Or Maytag Blue Cheese For \$1.00*

**BACON & SWISS GRILLED CHICKEN:** Romaine, Tomatoes, Onions, Toasted Sourdough Bun, French Fries. \$9.25

**CAJUN PRIME RIB SANDWICH:** Romaine, Tomatoes, Onions, Mayonnaise, Toasted Hoagie Bun, Red Beans & Rice. \$12.50

## PASTAS

*Served with house salad or today's soup.*

**BLACKENED CHICKEN ANGEL HAIR:** Tomatoes, Onions, Mushrooms, Garlic, Light Cream Sauce, Garlic Bread. \$17.95

**TEQUILA CHICKEN FETTUCCHINE:** Tri-Peppers, Onions, Cilantro, Tequila-Soy Cream Sauce, Spinach Fettuccine, Garlic Bread. \$17.95

**SHRIMP PESTO:** Tomatoes, Onions, Mushrooms, Garlic, Basil Pesto Cream Sauce, Linguine, Garlic Bread. \$17.95

**MEDITERRANEAN PASTA:** Tomatoes, Roasted Shallots, Garlic, Spinach, Kalamata Olives, Artichokes, Goat Cheese, Olive Oil, Angel Hair, Garlic Bread. \$17.95

## ENTREES

*Served with house salad or today's soup*

**PORK OSSO BUCCO:** White Bean Cassoulet, Sauteed Spinach, Goat Cheese Coulis. \$22.95

**MAUDE'S SLOW ROASTED PRIME RIB:** Au Jus, Garlic Mashed Potatoes, Seasonal Vegetables. *(Limited Availability)* Available Blackened. **10 oz.** \$28.95 **14 oz.** \$32.95

**GRILLED NY STRIP:** Garlic Mashed Potatoes, Sage Sweet Corn, Maytag Blue Cheese Butter. \$26.95

**ROASTED TRI-TIP:** Maitre d'Butter, French Fries, Seasonal Vegetables. \$20.75

**CHILI CURED FILET:** Crispy Onion Rings, Portabella Demi-Glace, Garlic Mashed Potatoes, Seasonal Vegetables. \$34.50

**MAIN STREET CHICKEN:** Tomatoes, Scallions, Mushrooms, Spicy Garlic Butter Sauce, Wild Rice Pilaf, Seasonal Vegetables. \$17.95

**SIMPLY GRILLED SALMON:** Lemon Dill Butter, Wild Rice Pilaf, Seasonal Vegetables. \$23.95

**GRILLED LAMB CHOP:** Red Potatoes, Sauteed Spinach, Goat Cheese, Balsamic Reduction. \$32.95

*A Caesar salad, Spinach salad, Turkey Chili, or French Onion soup may be substituted for the house salad or today's soup for an additional \$2.00*