

# *The Spinnaker Restaurant*

## BANQUET MENU SELECTIONS

### Hot Appetizers

*Served Tableside*

Cup of Boston Clam Chowder or Soup du Jour	4.95
La Bruschetta: <i>Hot Focaccia Bread with Roma Tomato or Eggplant, Garlic, Olive Oil, Pesto, Pecorino Romano Cheese, and Mozzarella</i>	7.95
Dungeness and Rock Crab Cakes with Remoulade Sauce	10.95
Rock Crab Pot Stickers with Cilantro, Sesame, Soy	8.50
Veal Tortellini or Large Four-Cheese Ravioli with Walnut Alfredo or Pesto Cream Sauce	7.95

### Cold Appetizers

*Served Tableside*

Oysters on the Half Shell with Oriental Mignonette and Cocktail Sauce	12.25
Bay Shrimp Cocktail	8.50
Dungeness Crab Cocktail	14.25
Prawn Cocktail	13.95
Smoked Salmon on Toast with Mascarpone Cheese and Wasabi Caviar	10.25
Rock Shrimp and Avocado with Papaya Salsa	9.25
Chilled Seafood Sampler: Oyster, Prawn, Shrimp, and Smoked Salmon	13.50
Antipasto Plate with Prosciutto, Salami, Copacolla, Mozzarella, Fontina, Olives, and Marinated Vegetables	9.25

### Starter Salads

Caesar Salad with Sourdough Croutons and Asiago	8.25	
House Green Salad: Romaine and Spring Greens with Pine Nuts, Balsamic Vinaigrette, and Asiago Cheese	7.50	
Romaine and Spring Greens with Maple Vinaigrette and Laura Chenel Goat Cheese	7.75	
Baby Spinach Salad with Cabernet Vinaigrette, Apples, Walnuts and Danish Blue Cheese	7.95	
Romaine and Spring Greens with Cabernet Vinaigrette and Danish Blue Cheese	7.75	
Mixed Green Salad with Choice of Dressing	7.50	
	With Crab	13.95
	With Bay Shrimp	9.50

*Sales Tax and 18% service charge not included in menu price*

*Prices Subject to change*

# DINNER SELECTIONS

## Fish and Shellfish Entrees

*All entrees are accompanied by  
Sourdough French Bread, Fresh Vegetables, and  
Melon Seed Pasta, Potatoes, or Rice Pilaf*

Ahi Tuna Medallions with Lemon-Teriyaki Marinade	20.95
Crab Cakes with Red Pepper- Garlic Remoulade Sauce	17.50
Petrале Sole Doré	18.75
Petrале Sole with Crushed Crouton and Macadamia Nut Crust	19.50
Mixed Seafood Grill: Prawns, Scallops, Halibut, and Salmon	21.95
Salmon Sauté Puttanesca Style with Fresh Basil, Capers, and Tomato	21.25
Seared Salmon with Roasted Corn Salsa	20.95
Grilled Salmon with Hollandaise Sauce	20.50
Pan Roast Halibut Filet with Warm Banana Chutney and Pecans	20.50
Halibut Sauté with Lemon, Caper, and Beurre Blanc	20.75
Halibut Filet Seared with Fresh Spinach and Basil Mousse	20.75
Seared Swordfish with Ancho Chili Spice Rub and Tropical Fruit Salsa	21.95
Swordfish Medallions on a Bed of Crab Hash	22.25
Swordfish Sautéed with Pancetta, Roma Tomatoes, and Roasted Garlic	21.75
Grilled Swordfish with Fresh Herb Beurre Blanc	21.25
Mahi Sauté with Crab and Brie	21.50
Grilled Mahi with Grilled Portobello Mushroom and Rosemary Butter	20.95
Combination Prawns and Scallops Sauté	21.50
Grilled Scallop Brochette with Porcini Mushroom Sauce	19.95
Seafood Bouillabaisse with Prawns, Scallops, Clams, Halibut, and Calamari	21.95
Ahi Tuna Medallions Sauté with Merlot, Artichoke Hearts, and Mushrooms	20.95
Grilled Lobster Tail	<i>Market Price</i>

## ***Meat and Poultry***

Filet Mignon with Cabernet Bordelaise Sauce	34.50
Petite Filet Mignon and Sautéed Prawns	35.95
Petite Filet Mignon and Grilled Salmon Filet	36.50
Rib Eye Steak, Grilled with Porcini Mushroom Demi-Glace	27.95
New York Steak, Grilled with Porcini Mushroom Demi-Glace	28.50
Petite New York and Lobster Tail	<i>Market Price</i>
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	17.95
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	18.25
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	18.25
Chicken Breast Parmesan with Béchamel Sauce	18.25
Double Chicken Breast stuffed with Shitake Mushrooms and Pancetta	18.95
Grilled Lamb Brochette with Green Peppercorn Sauce	28.95
Grilled Veal Chop with Forest Mushrooms Saute and Demi-Glace Sauce	27.95
Prime Rib of Beef (Minimum 14 Persons)	31.95

## **Vegetarian Entrees**

Pasta Primavera, a medley of colorful Vegetables, Greens, and Mushrooms tossed with fresh Pasta and topped with crispy fried Leeks	13.95
Eggplant and Portobello Mushroom Napoleon with Fontina Cheese and Roma Tomatoes	13.95

## LUNCH SELECTIONS

### Entree Selections

*All entrees are accompanied by  
Sourdough French Bread, Fresh Vegetables, and Rice Pilaf, Potatoes, or  
Melon Seed Pasta*

Crab Cakes with Red Pepper- Garlic Remoulade Sauce	16.50
Mixed Seafood Grill: Prawn, Scallop, Halibut, and Salmon	19.95
Petrале Sole Doré	17.50
Petrале Sole with Crushed Crouton and Macadamia Nut Crust	17.75
Seared Ahi Sandwich: Open-face on Focaccia with Pesto, Roma Tomato, Sautéed Bermuda Onion, and Capers	16.95
Quesadilla with Crab, Shrimp and Fresh Basil	15.95
Seafood Cannelloni with Shrimp and Bay Scallops	15.95
Grilled Chicken Quesadilla	15.50
Seafood Bouillabaisse: Prawn, Scallop, Clams, and Fresh Fish	17.95
Halibut Seared with Fresh Spinach and Basil Mousse	19.95
Swordfish Filet: Grilled or Sautéed	20.25
Pacific Mahi Pan Roast with Cilantro, Red Pepper Tomato and Avocado	19.95
Salmon Grilled with Hollandaise	19.95
Seared Salmon with Roasted Corn Salsa	19.95
Piquant Chicken Breasts Sauté with Champagne, Lemon, and Capers	16.95
Grilled Chicken Breasts with Garlic, Olive Oil, and Rosemary Baste	16.25
Braised Chicken Breasts with Roast Garlic, Shallots, Crimini Mushrooms	17.75

### Lunch Entree Salads

Seafood Caesar with Bay Scallops and Shrimp	15.95
Grilled Chicken Salad with Thai Peanut Sauce and Ginger Dressing	15.50
Grilled Salmon on Mixed Greens with Maple Vinaigrette and Goat Cheese	16.95
Classic Cobb Salad with Turkey, Bacon, Blue Cheese, Egg, and Avocado	15.75
Cobb Salad with Bay Scallops, Shrimp, Bacon, Egg, Avocado, and Blue Cheese	16.75
Shrimp Louis	16.50
Seafood Salad: Scallops, Prawns, and Shrimp	18.95
Dungeness Crab Louis	21.50

## COCKTAIL HORS d' OEUVRES

### Hot

*(Priced for 25 pieces)*

Macadamia Stuffed Mushroom Caps	47.00
Petite Crab Cakes with Remoulade Sauce	67.00
Rock Shrimp Corn Fritters with Chipotle Crème Fraiche	48.00
Fillo Shells with Shrimp and Feta Cheese	59.00
Spring Rolls with Fresh Seasonal Vegetables and Plum Sauce	56.00
Rock Crab Pot Stickers with Ginger and Cilantro Thai Sauce	62.00
Oysters on the Half Shell Casino with Sun-dried Tomato, Pepper, and Garlic	63.00
Oysters on the Half Shell Florentine with Spinach and Anisette	63.00
Jumbo Prawn Skewers with Asian Dipping Sauce	80.00
Thai Red Pepper Chicken Skewers	48.00
New York Strip Beef Skewers with Peanut Sauce Satay	65.00
Skewered Sea Scallop with Chipotle Sauce	63.00
La Bruschetta: <i>Warm Focaccia Bread with Roma Tomato Romano and Mozzarella Cheese</i>	39.00
La Bruschetta: <i>Warm Focaccia Bread with Eggplant, Pesto, Romano, and Mozzarella Cheese</i>	40.00
Fresh Spinach and Herb Frittatas	50.00

### Cold

*(Priced for 25 pieces)*

Rock Shrimp Honduran Style with Coconut, Lime, and Jalapeno	55.00
Sea Scallop Ceviche with Pepper, Lime, and Orange	54.00
Oysters on the Half Shell with Oriental Mignonette	61.00
Smoked Salmon on Sourdough Toast with Mascarpone and Wasabi Caviar	56.00
Crab Canapés	63.00
Shrimp Canapés	57.00
Ahi Tuna Sashimi with Ginger Soy and Wasabi Caviar	64.00
Assorted Croustini (Olive Relish, Grilled Chicken, Eggplant, Goat Cheese, Ahi Tuna Mousse, Red Peppers, and Smoked Salmon)	59.00
Prosciutto Wrapped Asparagus	49.00
Curried Stuffed Eggs with Tobiko Caviar	48.00
Marinated Calamari Mini Cocktail	48.00
Large Prawns, Skewered with Cocktail Dipping Sauce	80.00

*(Each item serves approximately 30-50 persons)*

Poached Whole Salmon on Display Mirror	220.00
Pâtés: Vegetable, Country, or Chicken Liver, with Baguette Toasts	95.00
Fresh Fruit and Cheese Display	170.00
Shrimp Mousse Mold with Cracker Assortment	105.00
Fresh Vegetable Display with Assorted Dipping Sauces	150.00
Organic Smoked Salmon Tray <i>with Caviar, Bermuda Onions, Cucumber, Capers</i>	145.00
Organic Triple Smoked Sturgeon <i>with Caviar, Bermuda Onions, Cucumber, Capers</i>	150.00
Baked Brie with Roast Garlic and Baguette Toasts	104.00
Antipasto Display <i>with Prosciutto, Salami, Copacolla, Mozzarella, Fontina, Olives, and Marinated Vegetables</i>	165.00
Warm Tortilla Chips with Salsa Cruda and Guacamole	90.00
Black Bean and Pepper Jack Nachos	105.00
Rock Crab Mold with Cracker Assortment	150.00
Whole Roasted New York Strip	340.00
Roasted Turkey served with Cranberry Chutney	230.00

### **Cold Seafood Bar:**

An Assortment of Fresh Oysters and Seafood Mini Cocktails including Marinated Calamari, Rock Shrimp, Sea Scallop Ceviche, Ahi Tuna Sashimi, and Rock Crab Displayed on Ice with a Variety of Sauces and Condiments.

Oysters Shucked to order at the Bar.

13.00 Per Person

# BRUNCH BANQUET MENU

*All Entrees served with Fresh Fruit and  
Home-Fried Potatoes, Muffin and Croissant Basket*

Eggs Spinnaker: Crab Cakes, Poached Eggs, Hollandaise	16.50
Eggs Juneau: Smoked Salmon, English Muffins, Poached Eggs, Hollandaise	14.75
Scrambled Eggs with Crab Hash	15.25
Brunch Quesadilla: Scrambled Eggs, Spinach, Linguicia, and Jack Cheese	14.50
Frittata with Fresh Spinach, Mushrooms, and Jack Cheese	13.95
Scrambled Eggs with Hickory Smoked Bacon and Hash Browns	13.95
French Toast with Honey Maple Syrup, and Link Sausage or Bacon	13.25

# BREAKFAST AND BRUNCH BUFFETS

- 1. Continental Breakfast** \$13.95 per person  
Assorted Danish, Muffins, Bagels, and Croissants  
with Jams and Jellies  
Fresh Seasonal Fruits and Dried Fruit Compote  
Assorted Juices  
Coffee, Decaf, and Herbal Teas
  
  - 1. Health Conscious Continental Breakfast** \$18.95 per person  
Fresh Fruit Tray or Fresh Fruit Salad  
Assorted Fruit and Nut Breads:  
Date and Walnut, Banana and Pecan, Cranberry and Walnut  
Oatmeal or Cream of Wheat and Swiss Muesli Breakfast Cereal  
Nine Grain Wheat Toast and Bran Muffins  
Dried Fruit Compote  
Cottage Cheese and Assorted Yogurts  
Assorted Juices  
Coffee, Decaf, and Herbal Teas
  
  - 2. Brunch Buffet** \$26.25 per person  
Assorted Mini Pastries, Muffins, Bagels and Croissants  
Fresh Seasonal Fruit Display  
Scrambled Eggs  
Eggs Benedict with Hollandaise  
French Toast with Honey Maple Syrup  
Home-fried Potatoes  
Apple wood Smoked Bacon, Sausage Links, and Canadian Bacon  
Grilled Salmon or Grilled Chicken Breast with Rosemary  
Assorted Fruit Juices  
Coffee, Decaf, and Herbal Teas
  
  - 3. Light Luncheon Buffet** \$22.95 per person  
Sourdough French bread  
Mixed Green Salad with Assorted Dressings  
Sandwich Combination Tray: Turkey/Swiss, Black Forest Ham/Cheese  
B.L.T.'s, Salmon Salad, Shrimp and Avocado, Combination Cheese  
Assorted Cookies
- or-
- Italian Ciabatta Bread  
Mixed Green Salad with Assorted Dressings  
Penne Pasta with Grilled Chicken Breast, Sun dried Cranberries,  
Pine Nuts, and Basil  
Assorted Cookies

## Dinner and Lunch Buffets

*Served with Fresh Sourdough French Bread,  
Romaine and Spring Greens, Roma Tomatoes and  
Glazed Walnuts with Choice of Three Dressings.  
Fresh Seasonal Vegetable, Porcini Mushroom Risotto,  
Roast New Potatoes*

Your Choice of the following:

### **Buffet #1**

Grilled Chicken Breast Marinated with Garlic, Lemon and Rosemary  
Angel Hair Pasta with Sauté Scallops, Prawns, Swordfish, Clams, and Mussels  
in a Fresh Tomato Sauce  
Followed by Coffee service and Dessert

\$36.50 per person

### **Buffet # 2**

Chicken Breast Sauté with Porcini Mushrooms in a Champagne sauce  
Angel Hair Pasta with Sauté Scallops, Prawns, Swordfish, Clams, and Mussels  
in a Fresh Tomato Sauce  
Sliced Roast New York Strip with a Green Peppercorn Sauce  
Followed by Coffee service and Dessert

\$39.50 per person

### **Buffet # 3**

Grilled Salmon with Hollandaise sauce  
Braised Chicken Breasts with Artichokes  
Sliced Beef Tenderloin with Cabernet Bordelaise sauce  
Followed by Coffee service and Dessert

\$44.50 per person

*(There is a 75-person minimum for the lunch and Dinner Buffets.  
Smaller groups can be accommodated for an additional charge.)*

## Banquet Dessert Menu

Chocolate Decadence Cake	7.50
Tri Color Chocolate Mousse Torte	7.50
New York Style Cheesecake	7.25
Berry Trifle: Fresh Berries, Sponge Cake, Custard, Whipped Cream	7.50
Cream Puffs: Bavarian and Whipped Cream Filled, with Chocolate and Almonds	7.25
Tiramisu: Mascarpone, Lady Fingers, Espresso, and Brandy	7.25
Rustic Apple Tart	7.95
Lemon Tart	7.00
Fresh Baked Cookies (2)	3.75
Petite Fours (2)	5.75
Ice Cream Sundae	5.95
Strawberry Zabaglione Sundae with Mango Puree and Coconut Gelato	7.50
Gelato: Italian style Ice Cream, Variety of Seasonal Flavors	4.75
Ice Cream (Choice of: French Vanilla, Chocolate Mousse, or Lemon Sorbet)	4.50
Chocolate Dipped Biscotti	2.25

### **Chocolate Fountain:**

*(Minimum of 25 People)*

Dark Chocolate with Fresh Strawberries, Bananas, Pineapple, Cream Puffs,  
Assorted Cookies, Rice Crispy Treats, and Marshmallows

8.50 Per Person

**Number**

6	Merlot, Beringer Founder's, California 2005	23.00
8	Merlot, Sterling, Central Coast 2005	34.00
9	Merlot, Gundlach Bundschu, Sonoma 2005	63.00
10	Merlot, Chateau Souverain, Sonoma 2005	36.00
14	Merlot, Stags Leap, Napa Valley 2005	60.00
19	Petite Syrah, Earthquake, Lodi 2005	42.00
12	Zinfandel, Ravenswood, Sonoma County 2006	35.00
25	Zinfandel, Lake Sonoma, Sonoma 2005	37.00
5	Pinot Noir, De Loach, California 2007	34.00
15	Pinot Noir, Saintsbury, Carneros 2006	55.00
29	Pinot Noir, Ramsay, 2007	32.00
26	Point Noir, Irony, Monterey	38.00
28	Pinot Noir, Flowers, Sonoma Coast 2006	80.00
16	Cabernet Sauvignon, Beaulieu Vineyards, Rutherford 2005	58.00
17	Cabernet Sauvignon, Kenwood Yulupa, Sonoma 2006	31.00
20	Cabernet Sauvignon, Robert Mondavi, Napa 2005	51.00
21	Cabernet Sauvignon, Conn Creek, Napa 2005	42.00
22	Cabernet Sauvignon, Silver Oak, Alexander Valley 2004	110.00
24	Cabernet Sauvignon, Jordan, Alexander Valley 2004	84.00
31	Cabernet Sauvignon, Clos Du Val, Napa Valley 2005	60.00
95	Cabernet Sauvignon, Beringer, California 2005	23.00
79	Cabernet Sauvignon, Avalon, Napa Valley 2006	40.00
11	Syrah, Matchbook, Yolo County, 2005	36.00
67	Chianti, Gabbiano, Tuscany D.O.C.G., 2004	29.00

**NON-ALCOHOLIC WINES**

87	Chardonnay, Ariel Vineyards	23.00
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**WHITE WINES****Number**

30	White Zinfandel, Beringer, Napa 2007	26.00
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46	Sauvignon Blanc, Folie A Deux, Napa Valley, 2006	26.00
49	Sauvignon Blanc, Kim Crawford, New Zealand, 2007	36.00
7	Sauvignon Blanc, Moon Mountain, Sonoma 2006	30.00
18	Sauvignon Blanc, Veramonte, Chile, 2008	32.00
48	Fume Blanc, Chateau St. Jean, Sonoma 2007	27.00
47	Pinot Grigio, Montevina, Santa Barbara, 2007	35.00
50	Pinot Grigio, Campanile, Italy 2007	28.00
31	Rose, Sofia, Monterey, 2008	36.00
36	Viognier, Loredona, Lodi, 2007	28.00
44	Riesling, Chateau St. Michelle, Washington USA 2007	28.00
2	Chardonnay, Hess, Napa Valley 2007	44.00
4	Chardonnay, Simi, Sonoma 2007	34.00
6	Chardonnay, St. Francis, Sonoma 2006	35.00
51	Chardonnay, Kendall Jackson Vintner's Reserve, CA, 2007	29.00
53	Chardonnay, J. Lohr, Monterey, 2006	28.00
54	Chardonnay, Beringer, Napa 2006	31.00
55	Chardonnay, Chalk Hill, Russian River Valley 2005	74.00
56	Chardonnay, Napa Cellars, Napa Valley 2006	32.00
57	Chardonnay, Sonoma Cutrer, Russian River 2007	44.00
58	Chardonnay, Ferrari Carano, Alexander Valley 2006	55.00
59	Chardonnay, Cakebread Cellars, Napa 2007	69.00
61	Chardonnay, Frank Family, Napa 2007	52.00
62	Chardonnay, Grgich Hills, Napa 2006	66.00
63	Chardonnay, Far Niente, Napa 2006	85.00
65	Chardonnay Beringer Founder's, California 2006	23.00
66	Chardonnay, Kenwood Yulupa 2007	29.00

## **CHAMPAGNES & SPARKLING WINES**

85	Kenwood Brut	26.00
81	Mumm Napa Brut Prestige	36.00
82	Gloria Ferrer Blanc de Noirs	38.00
76	Veuve Cliquot Brut	85.00
84	Dom Perignon, Cuvee 1999	235.00

## **Drink Prices**

Well	5.75
Call (Name Brands)	7.50
Premium	8.00
Cordials	8.00

## **Bottled Beer**

Budweiser	4.75
Amstel Light	4.95
Corona	4.95
Anchor Steam	4.95
Sierra Nevada	4.95
Heineken	4.95
Haake - Beck (Non-alcoholic)	4.95
Special Order Beers	5.50

## **Non-alcoholic Beverages**

Soft Drinks	1.75
Juices	2.50
Martinellis Apple Cider (750 ml)	12.00
Iced Tea	2.25
Pellegrino (40 ml)	3.75
Bottled Water	2.00
Coffee	2.35

## **House Specialties**

Fruit Punch	50.00 per gallon
Wine Punch	75.00 per gallon
Champagne Punch	75.00 per gallon
Margarita Punch	100.00 per gallon

## From San Francisco:

Take Highway 101 north across the Golden Gate Bridge, exit at the first Sausalito exit (Alexander Avenue) and take the winding road down the hill to Bridgeway. Bridgeway follows the shoreline around and enters Sausalito, continue to the center of town, there will be a small park with an ornamental fountain, take the right hand turn at the north end of the park (Anchor Dr.). Follow Anchor Drive out to the Spinnaker.

## From Marin County and Points North:

From Highway 101 south toward Sausalito, take the Marin City/Sausalito exit. Turn left at the first light and go east under the freeway. Turn right onto Bridgeway at the signal just beyond the freeway and continue approximately 2.5 miles to downtown Sausalito. Make a left onto Anchor Drive immediately after the Bank of America. Follow Anchor Drive out to the Spinnaker.