



Duck Club Grill Dinner Menu

STARTERS

New England Clam Chowder
Sherry, Thyme
\$6.00

Roasted Cauliflower Soup
Brulée of Wild Mushroom
\$8.00

French Onion Soup Au Gratin
Topped with Aged Swiss and Sherry Wine
\$8.00

Grilled Dungeness Crab Cake
Crispy Asparagus, Tartar Sauce and Lemon Butter
\$12.00

West Coast Oysters on the Half Shell
Served with Fresh Horseradish and Cocktail Sauce
\$10.00

Crispy Calamari from Monterey Bay
*Served with Dill and Caper Tartar Sauce
and Lemon*
\$8.50

Grilled Castroville Artichoke
with Warm Crab Dip
Lemon and Basil Aioli
\$10.00

Steamed Clams
in Carmel Road Chardonnay
Garlic Butter, Lemon and Garlic Toast
\$11.50

Crispy Tuna and Asparagus Sushi Roll
*Wasabi Mustard
and Red Curry Drizzle*
\$10.00

Seafood Platter
*Oysters, Grilled Scallops, Poached Sweet Shrimp, Bay Shrimp, Crab Meat,
Pepper Seared Ahi Tuna, with Lemon and Cocktail Sauce*
\$19.50

Pancetta Wrapped Wild Caught Prawns
Avocado, Corn Salad and Kiwi Drizzle
\$12.00

Caesar Salad
Garlic Croutons, Parmesan Cheese
\$8.00

Baby Iceberg Lettuce
*Tossed with Vine Ripe Tomatoes, Blue Cheese,
Avocado and Balsamic Virgin Olive Oil*
\$8.50

Arugula Salad
with Goat Cheese Fritter
Mango Ribbons and Tarragon Dressing
\$8.50

Mozzarella with Ripe Tomato
Balsamic, Virgin Olive Oil, Parmesan and Basil Dressing
\$9.00

Complimentary Valet Parking

For parties of six or more dining in the Duck Club Grill, an 18% gratuity will be added to your check.

~ We are helping to preserve Monterey's water resource. Water served by request only. ~

For the consideration and enjoyment of all our dining room guests,
please restrict cellular phone use to the hallways. Thank you.

ENTREES

Schooner's Cioppino
*Crab Meat, Day Boat Scallops, Pacific Fish,
Prawns, Calamari in a Tomato Fennel Broth
and Garlic Crostini*
\$25.00

Sautéed Black Cod Dore
*Mushrooms, Lemon and Artichoke
Mashed Potatoes*
\$25.00

Seafood Pasta with Wild Caught Prawns
*Fettuccine Pasta with Basil, Scallops, Fresh Fish, Clams, Parsley and Oven-Dried Tomatoes
in a Lobster Cream Sauce*
\$25.00

Wood Broiled Seafood Skewer
*Herb Brushed Swordfish, Shrimp, Scallops
and Pancetta with Lobster Butter and Rice Pilaf*
\$30.00

Macadamia Crusted Mahi Mahi
*Fried Polenta, Sauteed Green Beans and
Spicy Pan Fried Chili Garlic Prawns*
\$25.00

Steinbeck's Duck
*Air Dried, Orange and Soy Lacquered
Roasted Potatoes and Caramelized Orange Sauce*
\$25.00

Rosemary and Ale Roasted Chicken Breast
*Herb Potato Champ, Wild Mushroom,
Lemon Asparagus Nage*
\$25.00

Grilled Angus Burger
*Choice of Cheese, Grilled Onions, Lettuce and Tomato with Chef's Special Sauce
Choice of Bistro Fries, Onion Rings or Fruit*
\$11.00

STEAKS AND CHOPS COOKED OVER OAK AND APPLE WOOD

Angus Filet Mignon 8 oz.
*Herb Garlic Butter Rub
Chef's Pallet of Sauces*
\$38.00

California Lamb Chops
*Wild Rice Pine Nut Pilaf
with Blueberry Syrup*
\$30.00

Angus New York Steak
Herb Garlic Butter Rub, Chef's Pallet of Sauces
\$34.00

SIDES

Creamed Spinach	\$5.00
Roasted Yellow Potatoes	\$5.00
Wood Grilled Asparagus with Hollandaise Sauce	\$5.00
Garlic Mashed Potatoes	\$5.00

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