

THURSDAY – November 24, 2022

Happy Thanksgiving!!!

Traditional Pilgrim Platter 42

Fresh Roasted Diestel Turkey or Hill Farms Ham or Combination
Sage Dressing, Green Beans Almondine, Trident Whipped Potatoes, Cranberry Sauce, Gravy
Wine Suggestion: Navarro Gewurztraminer, Sonoma or Monticello Syrah, Oak Knoll

Steamed and Roasted Maine Lobster Tail 68

10 ounce Tail, Sage Dressing, Sauteed Broccolini, Butter/Wine Sauce
Wine Suggestion: Cline Viognier, Sonoma

Pan Seared Local King Salmon 38

Brentwood White Corn Veloute, Fingerling Potatoes, Fava Beans, Spinach, Meyer Lemon
Wine Suggestion: Patz & Hall Chardonnay, Napa Valley

Petrale Sole – *the original San Francisco treat!* 32

Line-Caught, Pan Sauteed, Lemon Caper Beurre Blanc, Trident Whipped Potatoes, Rainbow Carrots
Wine Suggestion: Duckhorn Sauvignon Blanc, North Cost

Roasted Dry Aged New York Striploin 65

Roasted Medium Rare, Sliced to Order, Potatoes au Gratin, Roasted Cipollini Onions,
Seasonal Mushroom Saute', Beef Jus
Wine Suggestion: Robert Mondavi Cabernet Sauvignon, Napa Valley

Bistro-Style Petaluma Chicken 34

Brined, Pan Seared, and Oven Roasted Half Chicken, Garlic Mashed Potatoes,
Herb Chicken Jus, Sauteed Spinach
Wine Suggestion: Artesa "Los Carneros" Pinot Noir, Napa Valley

Mushroom Risotto 25 VEGETARIAN * GREAT SHAREABLE ITEM

Foraged Mixed Mushrooms, Cherry Tomatoes, Baby Spinach, Half Moon Bay English Peas,
Delta Asparagus, Grana Padana
Wine Suggestion: Laird Family Chardonnay, Cold Creek – Napa Valley

CHILDREN (U12): Our creative Bento Box featuring Roasted Turkey with Gravy, Baked Ham, OR
Fried Chicken Fingers, Trident Whipped Potatoes, Fruit Salad, Green Salad 15

SIDES 12

Trident Whipped Potatoes

Chef's Garden Saute'

Green Beans Almondine

Mixed Mushroom Saute

Rainbow Carrots – Oven Roasted, Honey Chili Glaze

Sage Dressing – Pan Gravy

Potatoes au Gratin – Gruyere and Cheddar Cheeses, Cream, Garlic, Fines Herbs

TODAY'S OYSTERS*

On the ½ Shell

Half Dozen 22 Dozen 42

"Hogwash" (Rice Wine Vinegar, Shallots, Jalapenos, Cilantro)

Today's Selection From Hog Island Oyster Company - Tomales Bay, CA

Wine Suggestion: Schramsberg Brut Rose, Napa Valley

Baked Oysters Trident (4) 18

Bevan Oysters from the Yeocomico River, Virginia

Fresh spinach, chipotle Tabasco, Pernod, shallots, garlic, asiago, fines herbs

Wine Suggestion: Sonoma Cutrer Chardonnay, Russian River

Chilled Shell Fish Combination Platter* 44

One-Half Local Dungeness Crab, 4 Jumbo Shrimp, 4 Oysters – half shell

STARTERS & SALADS

FAMOUS Clam Chowder – 55 year recipe!

Creamy New England Style

Cup 9 | Bowl 12

Jumbo Gulf Shrimp 22

Cocktail Sauce, Diced Organic Celery, Lemon

Crispy Domestic Calamari 24

"Old Bay" Aioli, Meyer Lemon

Whitefish Ceviche* 20

Avocado, Jalapeno, Pico de Gallo, Tortilla Chips

Classic Caesar 14

Local Romaine, Sourdough Croutons, White Anchovies, Shaved Parmesan

Trident Waldorf Salad 16

Fresh Granny Smith Apples, Celery, Grapes, Toasted Walnuts, Bibb Lettuce, Spiced Creamy Dressing

Iceberg Wedge 12

Hobb's Applewood Smoked Bacon, Pt. Reyes Bleu Cheese Dressing and Crumbles, Cherry Tomatoes, Chives

Holiday Spinach Salad 15

Farm Fresh Baby Spinach, Red Onion, Roasted Pumpkin Seeds, Fresh Avocado, Mandarin Orange, Pomegranate, Hobbs Bacon Vinaigrette

California is experiencing a severe drought. Our efforts to save water include service of this resource on request ONLY.

A 20% Gratuity may be added for parties of six (6) or more. We accept Major Credit Cards – Visa, MC, AMEX, Discover. We do not provide separate checks. We will split your tab on no more than 3 credit cards. We do not accept APPLE PAY.

Concurrent with the most recent Marin County mandated minimum wage increases, a 5% surcharge allows us to continue to provide the hospitality that you have always enjoyed.

**May contain raw ingredients – eating raw food may cause foodborne illness*