



SOUPS & SALAD & LIGHTER FARE

FRENCH ONION SOUP 8/10

CREAM OF TOMATO BASIL 6/8

ARUGULA & ROASTED BEET ENTRÉE SALAD 22
Arugula, white balsamic vinaigrette, roasted red & golden beets, mont chevre cheese, chopped pecans
add grilled chicken + 6
add grilled salmon + 11

PENDY'S ICEBERG WEDGE 18
blue cheese, bacon, chopped tomato, blue cheese dressing
add 6oz filet mignon 48

FRENCH DIP 26
extra lean shaved prime rib on french bread, swiss cheese, au jus, coleslaw, french fries

APPETIZERS

SHRIMP COCKTAIL 19
5 chilled jumbo shrimp, cocktail sauce

SEARED AHI TUNA 17
thinly sliced redfin tuna, fennel slaw, caper vinaigrette, wasabi teriyaki glaze

PENDY'S PLANK STYLE CALAMARI 18
served with lemon beurre blanc, tomato, capers

ESCARGOT 18
traditional presentation with butter and lots of garlic!

SIZZLING PEI BLACK MUSSELS 16
1 lb, garlic, parsley, drawn butter, white wine, lemon

NORTH AMERICAN OYSTERS 22/36
6 or 12 oysters, cocktail sauce, mignonette

CAST IRON SHRIMP SCAMPI 22
pan roasted butterfly shrimp, breadcrumbs, lemon, garlic, white wine, butter

Happy New Year's Eve

PINK 75 14
Rose wine, elderflower, strawberry rhubarb gin

CAYMUS VINEYARD 24/140
*50th Anniversary
Napa Valley, CA 2022
(one liter bottle)*

BENVOLIO PROSECCO 14
Cheers!

ENTREES

all entrees served with your choice of catalina salad or cream of tomato basil soup

PRIME RIB 69/49/39
slow roasted, au jus, horseradish cream sauce, green beans, baked potato
nicky's cut 18oz/izzy's cut 14oz/olive's cut 8oz

STEAK DE' PARIS 48/56
Paris bistro style, 6oz or 8oz char-broiled, maitre d' butter, green beans, pomme frites

16 OZ BUTTER & HERB BASTED RIBEYE 64
char-broiled ribeye, green beans, mashed potatoes

FROG LEGS 36
road house style, green beans, mashed potatoes

OLD ENGLISH BEER BATTERED COD 29
Atlantic cod, green beans, pomme frites

CITRUS BUTTER SALMON/CAPER CRUSTED SALMON 34/40
served with green beans, red skin potatoes

NORTHERN WHITEFISH 34
broiled, lemon caper beurre blanc, green beans, red skin potatoes

CHICKEN ST. LUCY 29
sauteed chicken breast, olives, capers, roasted red peppers, lemon, garlic, white wine, green beans, mashed potatoes

BOUILLABAISSE 37
shrimp, salmon, whitefish, mussels, heirloom tomato broth, aromatic herbs & citrus, toasted baguette

OSSO BUCO RAVIOLI 29
braised beef ravioli, diced roma tomatoes, parmesan cheese, crushed red pepper, vodka sauce

LOBSTER RAVIOLI 31
jumbo lobster ravioli with cardinal sauce and basil oil, shaved parmesan

DESSERT

TURTLE TERRINE 12
rich chocolate brownies layered with vanilla ice cream, topped with gooey caramel & toasted pecans

CRÈME BRULÉ 12
pate a choux, creamy vanilla custard, crackle sugar, fresh berries

APPLE CRISP 14
baked apples, cinnamon, brown sugar crumble, vanilla bean ice cream, served warm

CREAM PUFF 12
pate a choux, white chocolate mousse, vanilla bean ice cream, chocolate sauce, fresh berries

no splitting of checks / for parties of 8 or more, an automatic 20% gratuity will be added to the bill
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions