

HORS D'OEUVRES



ONION SOUP AU GRATIN
the french classic
8⁹⁵ | 10⁹⁵

CREAM OF TOMATO BASIL SOUP • GF
parmesan crisp
6⁹⁵ | 8⁹⁵

SKILLET TENDERLOIN TIPS • GF
zip sauce
24⁹⁵

ESCARGOT • GF
toasted baguette, herb butter, garlic
18⁹⁵

SHRIMP SCAMPI
pan roasted, panko, lemon, white wine, butter
23⁹⁵

CHEESEBOARD
selection of cheese, jam, dried fruit, nuts, crostini
22⁹⁵

LES SALADES

ARUGULA & ROASTED BEET SALAD • GF22⁹⁵
arugula, roasted red & golden beets, mont chevre cheese, chopped pecans, white balsamic vinaigrette

CAESAR SALAD16⁹⁵
romaine, parmesan cheese, white anchovy, croutons, caesar dressing

BABY SPINACH & WARM BACON DRESSING SALAD • GF22.⁹⁵
baby spinach, hard boiled egg, sliced mushrooms, tomatoes, warm bacon dressing

SALAD NICOISE • GF24.⁹⁵
romaine, redskin potatoes, mixed olives, hard boiled egg, tomatoes, green beans, seared ahi tuna, white french dressing

PENDY'S ICEBERG WEDGE • GF19.⁹⁵
blue cheese, bacon, chopped tomato, blue cheese dressing | add 6oz filet mignon 40

.....+8⁰⁰ | +15⁰⁰
Add to any saladgrilled chicken or grilled salmon

Fruits De Mer

JUMBO SHRIMP
COCKTAIL • GF
*(4) served ice cold with
cocktail sauce*
19⁹⁵

SEARED AHI
TUNA
*fennel slaw, caper vinaigrette,
wasabi teriyaki glaze*
18⁹⁵

PLANK STYLE
CALAMARI
*lemon beurre blanc
tomatoes, capers*
18⁹⁵

SIZZLING PEI
MUSSELS • GF
*1lb, garlic, parsley, butter,
white wine, lemon*
16⁹⁵



NORTHERN AMERICAN
OYSTERS • GF
*6 or 12 oysters, cocktail
sauce, mignonette*
27⁹⁵ | 49.⁹⁵

Plats Legers

THE D-M-P
*monogram of our dear David...double patty
smashburger, american cheese, dijon aioli, brioche
bun, pickles, pomme frites*
19⁹⁵

FRENCH DIP
*extra lean shaved prime rib on french
bread, swiss cheese, au jus, pomme frites*
26⁹⁵



DINNER FOR TWO

available Monday - Thursday
65⁰⁰

select your entree
OLD ENGLISH BEER BATTERED COD
CHICKEN ST·LUCY
OSSO BUCO RAVIOLI
BROILED NORTHERN WHITEFISH

select your bottle of wine
EVOLUTION WHITE BLEND
EVOLUTION RED BLEND

ENTREES

entrees on the left side - served with your choice of catalina salad, cream of tomato basil soup & vegetable du jour

FROG LEGS36⁹⁵
roadhouse style, pommes puree

OLD ENGLISH BEER31⁹⁵
BATTERED COD
atlantic cod, pomme frites

CITRUS BUTTER or.....34⁹⁵ | 40⁹⁵
CAPER CRUSTED SALMON • GF
pan seared, pommes puree

BROILED NORTHERN34⁹⁵
WHITEFISH • GF
lemon caper beurre blanco, pomme flan

CHICKEN ST·LUCY • GF29⁹⁵
*sauteed chicken breast, olives, capers,
roasted red pepper, lemon, garlic, white
wine, pomme puree*

BOUILLABAISSE • GF37⁹⁵
*shrimp, salmon, whitefish, mussels,
heirloom tomato broth, aromatic herbs,
citrus, toasted baguette, side of catalina salad*

OSSO BUCO RAVIOLI29⁹⁵
*braised beef ravioli, diced roma
tomatoes, parmesan cheese, crushed red
pepper, vodka sauce, side of catalina salad*

LOBSTER RAVIOLI32.⁹⁵
*jumbo lobster ravioli with cardinal sauce, basil
oil, shaved parmesan, side of catalina salad*

MUSHROOM CAVATELLI29⁹⁵
PASTA
*grilled chicken breast, mushroom
duxelles, cavatelli pasta, panna cream
sauce, side of catalina salad*

Steak Et Pomme De Terre

served with your choice of catalina salad, cream of tomato basil soup & vegetable du jour

PRIME RIB • GF49⁹⁵ | 39⁹⁵
*slow roasted, au jus, horseradish cream
sauce, baked potato
nicky's cut 14oz | izzy's cut 8oz*

STEAK DE PARIS • GF48⁹⁵ | 56⁹⁵
*Paris bistro style, 6oz or 8oz charbroiled
filet, maitre d'butter, pomme frites*

BUTTER & HERB ROASTED ...64⁹⁵
RIBEYE • GF
16oz charbroiled ribeye, pomme flan

FILET MIGNON • GF48⁹⁵ | 56⁹⁵
*6oz or 8oz charbroiled, mushroom
jus lie, pomme flan*

WINE

Bubbles

CUVEE 89 SPARKLING ROSE <i>New Mexico</i>	10 ⁰⁰ 39 ⁰⁰
BENVOLIO PROSECCO <i>Italy</i>	14 ⁰⁰ 54 ⁰⁰
MARENO MOSCATO D'ASTI <i>Italy</i>	12 ⁰⁰ 46 ⁰⁰
DOMAINE CHANDON, BRUT ROSE 187ML <i>California</i>	18 ⁰⁰

Light & Lively - Whites

A TO Z WINeworks PINOT GRIS <i>Oregon</i>	16 ⁰⁰ 62 ⁰⁰
BLACK STAR FARMS RESILING <i>Traverse City</i>	12 ⁰⁰ 46 ⁰⁰
WHITEHAVEN SAUVIGNON BLANC <i>New Zealand</i>	14 ⁰⁰ 54 ⁰⁰
FLEUR DE MER ROSE <i>France</i>	14 ⁰⁰ 54 ⁰⁰

Full - Body Rich - Whites

J VINEYARDS CHARDONNAY <i>Napa</i>	15 ⁰⁰ 58 ⁰⁰
EVOLUTION WHITE BLEND <i>Oregon</i>	10 ⁰⁰ 38 ⁰⁰
SEAGLASS "UNOAKED" CHARDONNAY <i>California</i>	12 ⁰⁰ 46 ⁰⁰

Medium Body - Reds

EVOLUTION RED BLEND <i>Oregon</i>	10 ⁰⁰ 38 ⁰⁰
PLACIDO CHIANTI <i>Italy</i>	12 ⁰⁰ 46 ⁰⁰
R COLLECTION BY RAYMOND MERLOT <i>Napa</i>	10 ⁰⁰ 38 ⁰⁰

Full Body Complex - Reds

UNSHACKLED CABERNET SAUVIGNON <i>California</i>	15 ⁰⁰ 58 ⁰⁰
QUILT CABERNET SAUVIGNON <i>Napa</i>	22 ⁰⁰ 86 ⁰⁰

Desserts

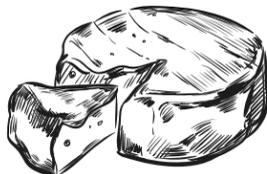
TURTLE TERRINE 12⁹⁵
rich chocolate brownies layered with vanilla ice cream, topped with gooey caramel & toasted pecans

CREME BRULEE 12⁹⁵
creamy vanilla custard, crackle sugar, fresh berries

APPLE CRISP 14⁹⁵
baked apples, cinnamon, brown sugar crumble, vanilla ice cream, served warm

CREAM PUFF 12⁹⁵
pate a choux, vanilla ice cream, chocolate sauce, fresh berries, whipped cream

CHEESEBOARD 22⁹⁵
selection of cheese, jam, dried fruit, nuts, crostini



..... PRIVATE DINING

David Pendy, our founder, was a tireless restaurateur and world-class host. Offering a warm, inviting dining room, country club-like bar and generous hospitality was his thing. When you book a private event at Pendy's, every detail will be executed flawlessly. Just how David would have wanted it. No compromises. It's how we honor and uphold his values to help you celebrate a perfect relaxing and classic event.

COCKTAILS



THE MANHATTEN
a timeless whiskey cocktail
12⁰⁰

OLD FASHIONED
bourbon & bitters at their best
12⁰⁰

VESPER
vodka, gin, lillet blanc - shaken not stirred
12⁰⁰

SIDECAR
cognac & citrus - named for the motorbike sidecar much traveled in WW1
12⁰⁰

HEMINGWAY COUPE
white rum, grapefruit & lime - inspired by the writer's frequent travels to Havana
12⁰⁰

PINK 75
rosé wine, elderflower, strawberry rhubarb gin - Susan Pendy's favorite!
12⁰⁰

SARAH'S LEMON DROP
vodka, limoncello, lemon & simple syrup - a sip of sweet, tart & sassy
14⁰⁰

ESPRESSO CURRUPTO
a "wake me up" espresso vodka sensation
14⁰⁰

After Dinner Drinks

IRISH COFFEE
jameson whiskey, baileys irish cream
16⁰⁰

THE ANTON
Spanish coffee finished with the perfect crema. Cafe, Jerez Brandy, orange, vanilla & cinnamon
16⁰⁰

ESPRESSO CURRUPTO
a "wake me up" espresso vodka sensation
14⁰⁰

SALTED CARAMEL WHITE RUSSIAN
caramel vodka, cream
16⁰⁰