



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

OYSTER BAR

Grand Seafood Tower* - 48

*Oysters and Clams on the Half Shell, Mussels, Tuna Sashimi, Jumbo Shrimp, and Lobster
Served with a Selection of Sauces*

Jumbo Shrimp Cocktail - 15

OYSTERS ON THE HALF SHELL*

Each - 3.50

1/2 Dozen - 19

Dozen - 35

CLAMS ON THE HALF SHELL*

Each - 2.50

1/2 Dozen - 14

Dozen - 24

CHOICE OF SAUCES

Classic Mignonette, Cocktail Sauce
Spicy Chili-Mint Sauce, Lemongrass-Chile Dipping Sauce

SMALL BITES

EACH ITEM - 3.50

Selection of Olives with
Herbs and Olive Oil

Jerusalem Style Hummus
With Warm Pine Nuts

Harvard Beets

Chilled Tofu with Peppercorn Sauce
and Scallions

Sweet and Sour Roasted Cipollini's
and Mushrooms with Arrows Bacon

"Strange Flavored" Eggplant

Dilly Beans

Spicy Peanuts

Tomato, Melon and Feta

Deviled Eggs

APPETIZERS

Yam Fries with Gremolata Aioli - 9

Chilled Summer Onion Soup with Crispy Leeks and Harissa - 10

Crab Chowder with Corn and Celery - 11

Chorizo Pizza with Poblano Peppers, Queso Fresco, Monterey Jack Cheese and Cilantro - 14

Mushroom Pie with Garden Greens - 13

Clark's Crab Cakes with Remoulade and Cole Slaw - 15

Fried Clams with Spicy Tartar Sauce and Bread and Butter Pickles - 13

Tuna Tartar with Garden Frisee, Middle Eastern Spiced Onions, Toasted Pine Nuts,
Preserved Lemon and Cumin Yogurt - 16

Lobster and Avocado Parfait - 19

SALADS

SW Salad Bowl with Garden Herbs and Flowers with Herb Vinegar and Extra Virgin Olive Oil - 9

Garden Chopped Salad with Three Lettuces, Avocado, Jack Cheese, Cucumber, Tomatoes, Chick Peas, Sunflower Seeds and Tarragon Mustard Vinaigrette - 11

Garden Romaine Lettuce with Massachusetts Blue Cheese - 9.50 (Add Arrows' Spicy Pecans - 4.00)

Burmese Salad with Three Noodles, Fried Split Peas, Fried Shallots, Peanuts, Tea Leaves and Creamy Chili Vinaigrette - 14

Greenhouse Greens with SW French Dressing, Applewood Smoked Bacon, Cherry Tomatoes and Shaved Red Onions - 11

MAIN COURSES

Plank Roasted Fish with Herbs* - 29

Steamed Maine Lobster with Drawn Butter - 34

Mac and Cheese - 19 (Add Half a Maine Lobster - 15)

Five Spice, Ginger and Garlic Roasted Half Duck - 26

MC Whole Fried Trout with Scallions and Chinese Black Beans - 26

GRILLED MAINS

Grilled Drunken Game Hen with Lemongrass and Ginger - 25

Kobe Burger with Truffle Aioli* - 20

Brown Sugar and Rhubarb Brined Pork Chop* - 28

16 oz. Bone In Rib Eye* - 36

Filet Mignon* - 34

Line Caught Yellowfin Tuna* - 30

STARCHES

Mark's Mashed Potatoes

Mom's Corn Custard

Onion Rings

French Fries

Jasmine Rice

Chick Pea Fries

SAUCES

Spicy Chimichuri

Justin's BBQ Sauce

Hollandaise of the Day

Numb and Hot

Mom's Sauce

Red Pepper Pesto

VEGETABLE SIDES

Warm Dandelion Green Salad
w/ Pine Nuts and Currants - 8

Warm Brussels Sprouts "Salad" - 8

Herb Stuffed Tomatoes - 8

Broccoli Casserole -8

Baby Bok Choy with Garlic -8

**These items may be served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.

Summer Winter Restaurant supports the Monterey Bay Aquarium "Seafood Watch"