

APPETIZERS

FRIED AVOCADO

PANKO ENCRUSTED ~ FRESH TOMATO ~ DUNGENESS CRAB ~ CHIVE OIL ~ CORN RELISH ~ BLOOD ORANGE VINAIGRETTE

CLAMS

MANILA CLAMS ~ BUTTER ~ WINE ~ BRAISED GARLIC ~ FRESH HERBS

STEWARD'S FONDUE

NIC'S BLEND OF PHENOMENAL CHEESES ~ CREAM ~ WINE ~ HERBS

GALAMARI

BUTTERMILK FRIED ~ CURRIED HONEY

STEWARD'S 3 CHEESE

3 RING CIRCUS - *BRUNET, U PECURINU AND BLEU DE GEX*

CRAB GRATIN

DUNGENESS CRAB ~ MUSHROOMS ~ CREAM ~ BLACK TRUFFLE ~ CHEESE CRUST

SMOKED SALMON TORTA

BAKED CREAM CHEESE ~ BLACK PEPPER, HERB CRUST ~ SMOKED SALMON ~ FRESH HERBS ~ TOMATO VINAIGRETTE

OYSTER BRUSCHETTA

FRIED OYSTER ~ PANCETTA ~ CHEESE TOASTS

APPETIZER CHOICES \$15 EACH

SALAD AND SOUP

SPINACH

FRESH SPINACH ~ CHANTERELLE VINAIGRETTE ~ STEWARD'S BLEND OF CHEESE

GREENS

SEASONAL LETTUICES ~ MAPLE GLAZED WALNUT ~ PENNA DE COLORADO & WALNUT VINAIGRETTE

GRILLED ROMAINE

CRISP GRILLED LETTUCE ~ SHERRY VINAIGRETTE ~ FRESH APPLE ~ CHEDDAR BLEND

ASPARAGUS

GRILLED FRESH STALKS ~ STRAWBERRIES ~ BALSAMIC VINAIGRETTE ~ RICOTTA SALATA

LOBSTER BISQUE

LOBSTER STOCK ~ CREAM ~ SHERRY ~ FRESH HERBS ~ CROCCANTINI

SALAD AND SOUP CHOICES \$10 EACH

ENTRÉE CHOICES

NEW YORK STEAK

HOUSE DRY AGED BEEF ~ ROSEMARY MARINADE ~ PORT GLAZED MUSHROOMS ~ MASHED POTATO

TENDERLOIN OF BEEF

BACON WRAPPED ~ BUNNAHABHAIN SINGLE MALT JUS ~ SCALLOPED POTATOES ~ SNAP PEAS

RACK OF LAMB

TOASTED MUSTARD SPICE RUB ~ CILANTRO MINT GREMOLATA
CARDAMOM ROAST FINGERLINGS WITH APPLE ~ GREENS

SONOMA SAVEUR DUCK BREAST

SOY ROAST ~ FOIE GRAS BUTTER ~ HONEYED FIG RICE ~ GREENS

POUSSIN

VERY YOUNG WHOLE ROAST CHICKEN ~ HERB BUTTER SKIN ~ BRANDIED JUS
HAZELNUT STUFFING ~ CARROT

SALMON

PAN SEARED ~ SWEET CORN POLENTA
FRIED AVOCADO, DUNGENESS CRAB, RED ONION SALAD ~ BASIL VINAIGRETTE

LOBSTER

GRILLED TAIL ~ PRESERVED LEMON, CHILI BUTTER GLAZE
STRAWBERRY, BASIL BUTTERED ACINI DI PEPE ~ SNAP PEAS

PRAWNS

POMEGRANATE, BLACK PEPPER SAUTÉ ~ BITTER CHOCOLATE SCENTED RISOTTO ~ ASPARAGUS

SCALLOPS

SEARED ~ CHAMPAGNE, BLOOD ORANGE, BUTTER GLAZE ~ WILD RICE ~ GRILLED ASPARAGUS

ENTRÉE CHOICES \$34 EACH

ADD \$15 FOR LOBSTER

VALENTINES PRIX FIXE

CHOOSE

ONE APPETIZER

ONE SALAD OR SOUP

ONE ENTRÉE (ADD \$15 FOR LOBSTER)

AND YOUR CHOICE OF DESSERT

\$60 EACH GUEST

NO SPLITS ON PRIX FIXE THIS EVENING

Reds

Van Duzer	Dark Fruit, Clay	\$ 15	Bottle \$51
Torpedo Cellars	Bang for your Buck	\$ 9	Bottle \$30
San Juan Vineyards	Smokey Cherry	\$ 9	Bottle \$32
Vin 94	Round, Vanilla, Berry	\$ 10	Bottle \$38
Saviah Jack	Dark Spicy Fruit	\$ 8	Bottle \$28
Seven Hills	Chocolate, Spice	\$ 12	Bottle \$57
Rubissow-Sargent	Herbaceous	\$ 10	Bottle \$38
Conn Creek	Green Pepper	\$ 10	Bottle \$38
Pierre-Marie	Nutty, Truffle	\$ 10	Bottle \$38
Maesro Saguneti	Peppered Old Vines	\$ 9	Bottle \$34
La Quercia	Deep Red Fruit	\$ 7	Bottle \$25

Whites and Rosés

St Supéry	Crisp and Clean	\$ 8	Bottle \$30
Rodney Strong	Grapefruit	\$ 8	Bottle \$30
Sutor	Balance.	\$ 15	Bottle \$60
Anne Amie	Golden Apple	\$ 8	Bottle \$30
Terra Blanca	Full-Bodied, Rich Fruit	\$ 7	Bottle \$24
Rodney Strong	Crisp n Buttery	\$ 8	Bottle \$30
Viento	Spiced, Melon	\$ 8	Bottle \$30
San Juan Vineyards	Think Gewurtz... now stop.	\$ 9	Bottle \$36
Claiborne Churchill	Crisp, Honey	\$ 10	Bottle \$38
RiverAerie	Dry, Nectar	\$ 8	Bottle \$29
Robert Hall Rosé	Soft Rose Petals	\$ 8	Bottle \$30
Sauvion Rosé	Crisp Red Berry	\$ 6	Bottle \$20



Brews

Hale's Ales - Fremont

Wee Heavy Winter Ale	\$3
El Jefe Wise 22oz	\$7

Elysian - Capitol Hill

Wise ESB 22oz	\$7
Perseus Porter 22oz	\$7

Scuttlebutt - Everett

Porter	\$3
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Hair of the Dog

Portland, Oregon

Adam Harty Old World Ale	\$3
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Unibroue - Canada

La Fin du Monde	\$7
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Belk's - California

ESB 22oz	\$6
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Allagash

Portland, Maine

Quadruple 750ml	\$16
Musette 750ml	\$25

Have you signed up for the Birthday Club yet?

Sign-up On-line!

birthday.94stewart.com

Receive Up to \$20 off your individual meal OR 10% off on a table of four or more!

Tiny Bubbles

Louis Bouillot Brut Rosé	\$ 6	glass
Graham Beck Blanc de Blanc	\$ 10	glass
Piper Heidsieck Brut	\$ 14	glass
Laurent-Perrier	\$ 21	187ml
Nicolas Feuillatte	\$ 22	187ml
Nicolas Feuillatte	\$ 32	375ml
Schramsberg	\$ 37	375ml
Bruno Paillard	\$ 65	375ml
Duval-Leroy	\$ 43	375ml
Boizel	\$ 48	375ml



Love Potions

Love is

Bitter Sweet

Vodka with a hint of Roses. Citronage orange liqueur and a dash of lemon. The perfect grown-up version of a Lemon Drop.

TiniMary

Some like it HOT! This Bloody Mary inspired cocktail is a notch above spicy. Pepper Infused Vodka married with spices and hot chili sauce. Make room, you'll probably want two.

Birds-n-the-Bees

Gin and Vya Vermouth with a touch of Lavender Honey. Are you ready for "The Talk"?

A Shot in the Heart

Vodka, Chocolate Liqueur, Chambord and Baileys wrapped around a cherry heart. Have it as a shot or on the rocks.

Box of Chocolates

What flavors will you taste? Chocolate, Hazelnut, Cherry, Raspberry or maybe a little Orange.

Don't forget to save room for dessert!

After your meal your server will show you what Chef has created for today.

Or check out our cheese selection. Nic, the cheese steward, brings in only the best.

Coffee, Espresso, Tea or take it up a notch and order one of our after dinner beverages.

94 Spaniards

HOT Toddy

Chilly Winter Day

HOT BUTTERED

Name a Classic or create your own!

