

peerless restaurant

small plates

prawn cocktail traditional sauce	8.50
oysters on the half shell	2.50
golden & red beets watercress, blue cheese	7
seared ahi tuna soy dipping sauce	12.50
trio of hummus tomato, olive & original	9
Fried calamari romesco sauce	9
duck confit red pepper coulis	13
seafood cakeslemon & caper aioli	11
sautéed spinachpreserved lemon	5.50
pan fried oysterslemon & dill aioli	8
butternut squash gnocchisage brown butter	7.50
mushroom risotto cakered pepper coulis	8
mussels & manila clamssteamed in white wine	12
warm goat cheesepistachio crusted	8
lamb meatballsblue cheese stuffed	9
duck breastpomegranate glazed, mango salsa	12

soups & salads

soup of the day	8
classic caesar whole leaf romaine heart	7
spinach salad pancetta, almonds, goat cheese	7

entrées

Fresh Fish of the day	market.price
Filet mignon pinot noir reduction	34
rack of lamb pepper crust, white bean ragout	42
chicken breast sage, garlic, preserved lemon	24
pasta & prawns roasted vegetables, pesto cream	18
polenta spinach napoleon portobello mushroom, garlic mousseline, sundried tomato vinaigrette	25
additional side: mashed or roasted fingerling potatoes	3.50
split entrée charge	3.50

mark carter – chef
crissy barnett –owner

we kindly request no separate checks
18% gratuity added to parties of 5 or more
corkage 20 per bottle – limit of 2 bottles per table