



## Start with Oysters

<b>On the Half Shell</b> lemon grass/champagne mignonette & house cocktail sauce	6 / 11.95
<b>Oysters Pearl</b> roasted w/ salsa verde and feta cheese	6 / 11.95
<b>Bar-b-que Oysters</b> roasted w/ house bar-b-que sauce	6 / 11.95
<b>Oysters Breton</b> roasted w/ aged balsamic vinegar and sweet butter	6 / 11.95

### Saturday Lunch Oyster Extravaganza

Every Saturday 11:30-2:00

All Oysters \$1.00 Each...Italian Sparkling Prosecco Glass \$5.00

## First Courses

<b>Soup of the Day</b> ask server	4.95 / 6.95
<b>Whole Leaf Caesar Salad</b> w/ grilled chicken breast	7.95 11.95
<b>Butter Leaf Wedge</b> Napa grown Bartlett pears, spicy candied pistachios, Point Reyes blue cheese creamy dressing & crumbled blue cheese	10.95
<b>Organic Greens &amp; Green Apple Salad</b> aged asiago cheese, toasted almonds & honey balsamic vinaigrette	9.95
<b>Hobbs' Prosciutto &amp; Baby Spinach Salad</b> w/ toasted pine nuts, red onion, feta, & house preserved lemon vinaigrette	10.95
<b>Oregon Dungeness Crab Louis</b> with hard cooked egg, avocado, radishes, red onion & Pearl louis dressing	15.95
<b>Fish Soft Tacos</b> w/ fish of the day, asian coleslaw & wasabi vinaigrette, house made tortillas	9.95
<b>Flank Steak Soft Tacos</b> w/ chopped ginger flank steak, chilies, cilantro, onion, salsa verde, lime cream, house made tortillas	8.95



# Main Courses

<b>Grilled Fish Of The Day Sandwich</b> on ABC Bakery potato bun w/ pickled onion, house tartar sauce, asian cole slaw	14.50
<b>Soft Polenta</b> with sautéed seasonal vegetables & roasted tomato sauce	14.50
<b>Grilled N.Y. Steak Sandwich</b> House made focaccia, grilled onion, house steak sauce, roasted yukon gold potato wedges	16.95
<b>Jose's Famous Chicken Verde</b> Fulton Farms organic chicken w/ soft polenta, lime cream, house tortillas, seasonal vegetables	16.50
<b>Fragrant Roast Duck with Pear and Ginger Chutney</b> saffron rice and vegetables	17.95
<b>Apple-Dijon Brined Pork Chop</b> double thick, bone in, mashed potatoes, vegetables	18.95
<b>Lamb Shank Moroccan Style Braised w/ Preserved Lemon &amp; Saffron</b> Superior Pure Lamb Dixon Ca. w/ soft polenta and organic rainbow chard	24.95
<b>Pearl's Finest Meatloaf w/ Brooklyn Style Red Gravy</b> Five Dot Ranch ground sirloin and Hobbs' fennel sausage w/ mashed potatoes & vegetables	16.95
<b>Sides</b>	4.50
~ roasted garlic mashed potatoes	~ sautéed seasonal vegetables
~ roasted yukon gold wedges	~ asian cole slaw
~ saffron rice	~ polenta



**PROPRIETORS**  
Nickie & Pete Zeller

**CHEFS**  
Nickie Zeller & Jose Bravo-Guzman



PEARL KITCHEN BERET —15.95  
PEARL BISTRO APRON—22.95

HEX SIGNS  
painted by local artist Kathy Dennett. Protect your homes,  
crops & barns: put up a hex sign!

METAL SCULPTURE  
created by local artist Richard Mendelson

We Accept Master Card, Visa, American Express  
Local Checks & Cash  
Sales Tax Will Be Added to All Items  
20% Gratuity Will Be Added To Parties Of 6 Or More  
Not Responsible For Lost Or Stolen Articles  
Thank You For Dining At Pearl!

