

Rx Menu for August 22, 2003

- Rx salad: organic mixed greens, goat cheese, sweet-spicy nuts, tomatoes \$6  
 Pave: roasted beets, heirloom tomatoes, fresh goat cheese 7  
 Fresh summer truffles: escargot, peas 9  
 Heirloom tomato salad: bibb lettuce, buttermilk dressing, blue cheese 8  
 Whitewater mussels: white wine, garlic, herbs 8  
 Stir fried gulf shrimp: asparagus, jalapenos, ginger, scallions 9  
 Fried oysters: chicken salad, organic greens 8  
 Roasted clams: sweet onions, peppers, oregano 8  
 Grilled calamari: mediterranean accompaniments 8  
 Pan-fried soft shell: avocado puree, grapefruit, spicy tomato vinaigrette 11
- Country Times Farms pork chop: corncob, chorizo hash, chipotle sauce 17  
 OFR roasted chicken: garlic spinach, corn flan, truffle potato puree 17  
 Green Meadow Farm Grassfed ribeye: rainbow chard, frites 21  
 Roast wild halibut: tomato confit, asparagus, purslane salad 18  
 Big-ass crabcake: summer vegetable fricasee, lemon vinaigrette 21  
 Barramundi: cipollini-fava-shiitake ragout, glace de viande 19  
 Crispy whole red snapper: crab fried rice, coconut-lemongrass broth 20  
 Opah: spicy shrimp stir-fry, noodles, cucumber sambal, peanut satay 18  
 Bluefin Tuna: merques sausage, clams, citrus, chiles, tomato confit 19  
 Aioli: fresh summer vegetables, couscous, garlic sauce 15  
*A certain side dish sound appealing to you? It's yours for an additional \$5*

Ben's Iced tea of the day \$2

San Benedetto, sparkling or still 5

Sodas: the usual suspects 2

Our fish is served slightly underdone to emphasize freshness and taste.

Tuesday through Thursday prix fixe: for \$25, choose an appetizer, entrée and dessert (\$5 supplement for whole fish hand ribeye; \$2 supplement for cheesecake), please let your server know that you want it, or you will be charged full price!

There is a \$14 per person minimum.

We apologize if we run out of anything;

focusing on seasonal/local ingredients means short supplies

Executive chef: Greg Ling