

### Soups

\*Maine Lobster Bisque 6 cup 10 bowl  
brandy foam

Cream-less Soup of the day  
5 cup 7 bowl

### Salads

CP Chopped Salad  
radish, cucumber, tomatoes, egg 6

Arugula Salad 8  
pecorino, dried cranberries  
white balsamic vinaigrette

Eggless Caesar Salad 6  
brioche croutons, shaved parmesan

Vine Ripe Tomato & Grilled Vidalia Onion 7  
watercress, roasted corn

choice of: herbed ranch, blue cheese,  
egg-less caesar, white balsamic vinaigrette

add bleu cheese to any salad .75  
\*add bacon to any salad .75  
\*add fried oysters 4, add fried calamari 4

### Sushi Appetizers

Edamame 6

Cucumber Salad, carrots, crab 4  
sesame ponzu

\*Tuna Tataki 10  
seared ahi tuna, ponzu

\*Beef Tataki 9  
seared pepper crusted tenderloin, ponzu

Tempura Vegetables 8  
sweet chili mayonnaise

\*Sashimi Appetizer 8  
assorted fresh sashimi, cucumber salad

### Small Plates

Homemade Blue Cheese Potato Chips 6

Lavosh Crackers 5  
bleu cheese spread

\*House Smoked Salmon 13  
crispy laced potato, chive creme fraiche  
petit salad, deviled egg toast, horseradish oil

\*Tuna Sampler 101 14  
sesame seared, red curry tartar  
tempura fried, avocado salsa, wasabi oil

\*Crispy Calamari 8  
chipotle mayonnaise

Fried Green Tomatoes 7  
herbed goat cheese

\*All White Lump Crab Cake 15  
sauteed spinach, calypso butter

Vegetable Tortellonis 7  
pecorino, pecan sage butter

Sliced Meat & Domestic Cheese Plate 10  
raisin walnut toast, candied nuts

\*Crispy Sweetbreads and Sage Prosciutto 10  
arugula, madeira mustard emulsion

\*Chef Paul's Original 24  
Batter Fried South African Tristan Lobster Tail  
asian pear jicama slaw, honey mustard,  
drawn butter

### Entrees

\*Crispy Roasted Maple Leaf Duck 23  
buckwheat spaetzle, brussel sprouts,  
carrots, button mushrooms, sour cherry nectar

\*Hickory Short Smoked Pork Tenderloin 20  
macaroni & cheese, maple collard greens  
peach BBQ jus

\*Baked Herbed Chicken Breast 18  
roasted corn, cherry tomatoes, whole wheat orzo,  
broccolini, grainy mustard sauce

\*Yukon Gold Potato Crusted Pacific Wild Salmon 25  
spinach leaves, mushrooms, port wine reduction

\*Baked Seabass au Papillote 26  
rainbow peppers, shiitakes, water chestnuts,  
baby bok choy, edamame, lychee

Vegetable Tortellonis 15  
pecorino, pecan sage butter  
\*add grilled chicken 5  
\*add 4 sauteed shrimp 6

\*Sauteed Veal Scallopini 24  
mushrooms, marsala sauce, cappellini pasta  
tomato fondue, tempura zucchini

\*Panfried Flounder Fillet in Olive Oil 23  
mushrooms, artichokes, new potatoes  
capers, lemon parsley

\*Grilled 8oz Fillet Mignon 28  
rosemary rosette potatoes, crispy onion rings  
jumbo asparagus, red wine reduction

\*Sauteed All White Lump Crab Cakes 30  
yukon gold mashed potatoes, asparagus  
calypso butter sauce

Grilled Vegetable Tofu and Edamami 16  
tempura fried asparagus, stewed tomatoes

\*Pan Seared Calf's Liver 21  
caramelized onions, Ellijay apples, crispy bacon  
yukon gold mashed potatoes, tiny green beans

### Chef Paul's Specialties

\*Chef Paul's Original 48  
Batter Fried South African Tristan Lobster Tail  
yukon mash potatoes, jumbo asparagus  
honey mustard, drawn butter

\*Chef Paul's Surf & Turf 36  
Petit Fillet Mignon, Batter Fried Lobster Tail  
rosemary rosette potatoes, jumbo asparagus  
port wine demi, honey mustard sauce

\*Pan Sauteed Dover Sole 39  
yukon mash potatoes, baby spinach aglio olio

\*10 oz. Chopped Sirloin Steak, 19  
sauteed mushrooms, smothered onions  
hand cut frites, truffled ketchup

### Sides

Sauteed Spinach 4  
Sauteed Forest Mushrooms 4  
Maple Collard Greens 4  
Jumbo Asparagus 4  
Chef Paul's Handcut Frites 4  
Yukon Golden Mash 4  
Green Beans 4  
Macaroni & Cheese 4  
Vegetable Tortelloni 4

### Sushi Rolls

\*California 7  
in: cucumber, avocado, sprouts, kani  
on: sesame seeds

\*Super Crunchee 12  
in: shrimp tempura  
on: salmon, avocado, teriyaki glaze

\*Surf & Turf 15  
in: fried lobster tail,  
on: seared beef, honey mustard sauce

\*Rainbow 12  
in: cucumber, avocado, crab  
on: chef's selection

\*Rob Roll 12  
in: cucumber, kani, tempura asparagus,  
cream cheese  
on: ahi tuna, avocado

\*Spider Roll 10  
in: carrot, cucumber, avocado, kani  
sprouts, soft shell crab  
on: chili mayonnaise

\*Spicy Tuna Roll 7  
in: spicy tuna  
on: sesame seeds,  
sweet and spicy chili mayonnaise

\*Spicy Shrimp 9  
in: spicy tuna  
on: shrimp, avocado, spicy mayonnaise

\*Paul's Roll 12  
in: tuna, crab, salmon, cream cheese,  
asparagus, tempura fried  
on: sweet chili, teriyaki

### Nigiri/Sashimi

|               | nigiri | sashimi |
|---------------|--------|---------|
| *Crab Stick   | 4      | 6       |
| *Shrimp       | 4      | 6       |
| *Fresh Salmon | 5      | 7       |
| *Yellowtail   | 5.50   | 7       |
| *Tuna         | 5.50   | 7       |

### Sushi Combinations

\*California Combo 18  
4 nigiri, 4 sashimi, California Roll

\*Paul's Roll Combo 19  
Paul's Roll, Spicy Tuna Roll, 2 nigiri

- All substitutions or split entrees \$2.50 extra.  
All split salads or small plates \$1.00 extra
- Please notify us if you have any allergy or dietary need
- A 20% gratuity will be included on parties of 6 or more.
- Patio and banquet room available for private events
- Sundays & Mondays 1/2 off all bottles of wine
- Join us Tuesday nights for 1/2 Off Sushi
- Wednesday nights, \$15 mussels, fries, and a glass of house wine
- Sunday Brunch starts at 11:30



## Drink List

Every Sunday and Monday Night, 50% off all bottles of wine  
excludes all holidays, banquets, or special events  
vintages & quantities based on availability

|   | Gl    | Btl |   | Gl    | Btl            |      |
|---|-------|-----|---|-------|----------------|------|
| <b>Champagne, Cava, and Sparkling Wines</b>               |       |     | <b>Merlot/ Malbec</b>                                       |       |                |      |
| Sparkling, Brut- Roederer Estate NV                       |       | 51  | Horse Heaven Hills, Washington 06                           | 8.5   | 35             |      |
| Moet & Chandon, Imperial NV                               |       | 96  | Franciscan, Napa Valley 06                                  | 10.5  | 42             |      |
| Sparkling Cava, Brut- Segura Viudas NV                    | 10    | 45  | Oberon, Napa Valley 06                                      |       | 39             |      |
| Sparkling Rose'- Roederer Estate NV                       | 10.5  | 51  | Malbec- Colome' Estate, Argentina 06                        |       | 60             |      |
| Champagne, Brut- Veuve Clicquot Ponsardin, n.v.           | 18    | 100 | Malbec- Colores del Sol, Argentina 08                       |       | 38             |      |
| Champagne, Tête de Cuvée- Roederer "Cristal"              |       | 350 | Malbec- Dona Paula. Argentina 08                            | 9.5   | 38             |      |
| <b>Sauvignon Blanc</b>                                    |       |     | <b>Cabernet Sauvignon</b>                                   |       |                |      |
| Fumé Blanc- Ferrari Carano, Sonoma County 09              | 9.5   | 38  | Franciscan, Napa Valley 06                                  | 11.5  | 45             |      |
| Sancerre, Vincent Delaporte, France 08                    | 11.5  | 48  | Napa Cellars, Napa Valley 07                                | 12.5  | 50             |      |
| Charles Dupuy, France 07                                  |       | 36  | Sharecroppers, Columbia Valley 07                           |       | 45             |      |
| Simi, Sonoma County 08                                    | 9.25  | 37  | Charles Krug, Yountville-Napa Valley 06                     |       | 60             |      |
| Nobilo, Marlborough 09                                    | 8.5   | 33  | Tisdale, California 07                                      | 7.5   | 30             |      |
| Honig, Napa Valley 08                                     |       | 34  | Claret- Newton, Napa Valley 07                              | 10.5  | 42             |      |
| Soliloquy- Flora Springs, Napa Valley 07                  |       | 38  | Stags' Leap, Napa Valley 06                                 |       | 98             |      |
| <b>Chardonnay</b>   |       |     | Jordan, Alexander Valley 05                                 |       | 112            |      |
| Artesa- Carneros 08                                       | 9.50  | 39  | Silver Oak, Alexander Valley 05                             |       | 139            |      |
| St Supery "Unoaked" Napa 08                               | 10.5  | 42  | <b>Pinot Noir</b>   |       |                |      |
| Cakebread Cellars, Napa Valley 08                         | 18    | 79  | Gloria Ferrer, Carneros Valley 06                           |       | 41             |      |
| Franciscan, Napa Valley 08                                |       | 36  | Belle Vallee, Willamette Valley 07                          | 10    | 40             |      |
| Ferrari Carano, Sonoma County 07                          |       | 55  | Bear Boat- Russian River Valley 07                          | 10.5  | 44             |      |
| Stag's Leap, Napa Valley 07                               |       | 58  | Matua, Marlborough 09                                       | 9.75  | 39             |      |
| La Crema, Monterey 07                                     |       | 44  | Le Crema, Sonoma Coast, 08                                  |       | 48             |      |
| Oak Leaf, California 08                                   | 7.50  | 30  | Domaine Coteaux, Eola-Amity Hills, Oregon 07                |       | 54             |      |
| Sonoma Cutrer, "Russian River Ranches" 08                 | 11.75 | 47  | Laetitia, Estate Grown, Arroyo Grande Valley 07             | 12.5  | 55             |      |
| Macon-Villages "Chameroy" Louis Latour 07                 | 10    | 40  | Elk Cove, Willamette Valley, 07                             |       | 60             |      |
| DeLoach, Russian River Valley 07                          |       | 45  | Robert Sinsky, Carneros 07                                  |       | 79             |      |
| <b>Other Whites/Rose'</b>                                 |       |     | Cakebread Cellars, Anderson Valley 06                       |       | 145            |      |
| Conundrum, Rutherford, California 08                      | 11    | 48  | <b>Thrilling Reds</b>                                       |       |                |      |
| Ferrari Carano-"Bella Luca" Sonoma 09                     |       | 33  | Petite Sirah- Spellbound, Napa 08                           | 10    | 39             |      |
| Moscato- Lindemans "Bin 90", Australia 09                 | 8     | 33  | Syrah- J.Lohr Estates Paso Robles 07                        | 9.5   | 38             |      |
| Riesling- Eroica, St. Michelle, Columbia Valley 08        | 10.50 | 42  | Shiraz- Penfolds Bin #2, South Australia 07                 | 9.5   | 38             |      |
| Riesling- J. Lohr Estates, Monterey 08                    | 8.5   | 34  | Sangiovese Blend- Ferrari Carano- Sienna , Sonoma 07        |       | 44             |      |
| Rose'-Simi Roseto, Sonoma County 07                       | 8.5   | 34  | Rosso DI Montepulciano- Salcheto 07                         |       | 57             |      |
| Pinot Grigio- Santa Cristina, Sicilia 08                  | 9     | 36  | Zinfandel- Director's Cut, Coppola, Creek Valley 08         | 10.75 | 43             |      |
| Pinot Grigio- Luna Nuda, Italy 07                         | 8.5   | 34  | Zinfandel- Ridge "Lytton Springs" Sonoma 07                 | 12.25 | 50             |      |
| Voignier- Lambert Bridge, Sonoma County 07                |       | 47  | Rioja- Faustino, Spain 04                                   |       | 38             |      |
| <b>From Chef Paul's Cellar</b>                            |       |     | Baby Super Tuscan, Villa Antinori , Toscana 05              |       | 48             |      |
| Champagne, Tête de Cuvée- Roederer "Cristal"              |       | 350 | Grenache- Austin Hope, Paso Robles 07                       |       | 89             |      |
| Pinot Noir, Cakebread Cellars, Anderson Valley 06         |       | 145 | <b>* * vintages subject to change</b>                       |       |                |      |
| Cabernet- Silver Oak, Alexander Valley 05                 |       | 139 | <hr/>   |       |                |      |
| Cabernet- Stags' Leap, Napa Valley 06                     |       | 98  | <b>Single Malt Scotch, Blends &amp; Small Batch Bourbon</b> |       |                |      |
| Chateauneuf du Pape - Bosquet des Papes 07                |       | 93  | Highland- Dalwhinnie "The Gentle Spirit" 15 year            |       | 13             |      |
| Chateauneuf du Pape - Domaine Lafond 07                   |       | 96  | Highland- The Glenmorangie, 10 year                         |       | 12.25          |      |
| Grenache- Austin Hope, Paso Robles 07                     |       | 89  | Highland- Oban "Little Bay of Caves," 14 year               |       | 14             |      |
| <hr/>   |       |     | Highland- The Macallan, 12 year                             |       | 13.5           |      |
| <b>Chef Paul's Signature Martinis/ Cocktails</b>          |       |     | Highland- The Macallan, 18 year                             |       | 24             |      |
| Caramel Appletini   |       |     | Isle of Skye- Talisker 10 year                              |       | 14.5           |      |
| green apple vodka, butterscotch schnapps                  | 10    |     | Islay- Lagavulin, 16 year                                   |       | 16             |      |
| Pomegranate Martini                                       |       |     | Johnnie Walker Green Label, 15 year                         |       | 17             |      |
| citron vodka, pomegranate, splash cranberry               | 10    |     | Johnnie Walker Blue Label "extremely rare"                  |       | 38             |      |
| Fire Fly Martini  |       |     | James B. Beam Distilling Co. "Baker's," 7 year              |       | 11             |      |
| firefly sweet tea vodka, squeeze lemon, sweet and sour    | 9     |     | James B. Beam Distilling Co. "Booker's," 8 year             |       | 13.5           |      |
| Moscato   |       |     | Knob Creek Distillery, 9 year                               |       | 9              |      |
| Lindeman's Moscato, VanGogh Blueberry Acai,               | 8     |     | Labrot & Graham "Woodford Reserve, Distiller's Select"      |       | 10             |      |
| cointreau, lime juice                                     |       |     | Speyside- The Glenlivet, 12 years                           |       | 11.5           |      |
| Pompeachatini   |       |     | Wild Turkey "Russel's Reserve," 10 year                     |       | 8              |      |
| Leblon Chacaca, peach schnapps                            |       |     | <b>Beer Selection</b>                                       |       |                |      |
| sparkling wine, lime juice, pomegranate ice cube          | 10    |     | Miller Light  | 3.95  | Bud Light      | 3.95 |
| Peach Gingertini  |       |     | Yuengling   | 3.95  | Heineken Light | 4.5  |
| vodka, stirrings peach and ginger liqueur, sparkling wine | 10    |     | Bass  | 4.5   | Heineken       | 4.5  |
| Chocolate Carameltini                                     |       |     | Peroni  | 4.5   | Blue Moon      | 4.5  |
| dutch caramel van gogh vodka, godiva chocolate liqueur    | 10    |     | Triple Karmeliet  | 8     |                |      |
| Ruby Cosmopolitan   |       |     | Michelob Ultra  | 3.95  |                |      |
| Absolut Ruby Red Vodka, lime                              |       |     | MGD 64  | 3.95  |                |      |
| juice, triple sec, cranberry, splash grapefruit juice     | 10    |     | Becks (non alcoholic)                                       | 3.95  |                |      |
| Meat and Potatoes   |       |     |   |       |                |      |
| Karlsson's Potato Vodka, bacon garnish                    |       | 8   |   |       |                |      |
| Makers Manhattan  |       |     |   |       |                |      |
| makers mark, sweet vermouth, splash bitters               |       | 10  |   |       |                |      |