



Forty-one SOUTH

waterfront dining | bar & lounge | catering

Winter 2011 MENU

BAR MENU

Taquitos	\$6
Braised chicken in deep fried corn tortilla shells with red chile-cilantro sour cream	
Cheese Flight	\$11
Boursin, Peppered Goat, Gorgonzola, Feta Mousse, Gruyere	
Steak Sandwich	\$7
Seared beef tenderloin, Swiss cheese, melted onions and marinated tomato served on a grilled baguette with tarragon garlic butter	
Hot Wings	1/2 dozen \$7 / dozen \$13
Chicken wings smothered in Frank's Hot Sauce, served with creamy gorgonzola dip	
Mediterranean Napoleon	\$8
Grilled flat bread, spinach, melted onions, feta mousse, roasted red peppers and balsamic syrup	
Chile Relleno	\$9
Fire roasted poblano pepper generously stuffed with a pepper jack cheese, dipped in seasoned corn meal batter and deep fried, served with tomato ragout	

Port

Sandeman Tawny
Whidbey's Ruby
Desiree Chocolate

Cognac

Hennessey VS
Courvoisier

Bourbon

Jim Beam
Wild Turkey
Makers Mark
Knob Creek

Scotch - blended

Johnny Walker Red
Dewers
Chivas 12

Scotch - single malt

Dalwhinnie 15
Bowmore 12
Macallan 12

Glenlivet
Glenfiddich 12
Highland Park
Balvenie 12
Talisker

Others

Baileys
Tia Maria
B&B
Kahlua
Drambuie
Sambuca White
Gran Marnier
Amaretto Disaronno

Appetizers

Chile Relleno

\$9

Fire roasted Poblano pepper generously stuffed with pepper jack cheese, dipped in seasoned corn meal batter and deep fried, served with tomato ragout

Marrow and Toast

\$12

Roasted bone marrow served with bruschetta, parsley-micro green salad and black lava flake salt

Risotto Cakes

\$6

Pan seared, served with a white wine-chorizo cream sauce

Smoked Pork Empanada

\$8

Mesquite smoked pork tenderloin, goat cheese, marinated tomatoes and fresh oregano, wrapped in pastry dough and fried, served with whole grain mustard cream sauce

Crab Cakes

\$15

Dungeness crab folded with scallions and parmesan cheese, pan fried, served with jalapeño-basil aioli

Mediterranean Napoleon

\$8

Grilled flat bread, spinach, melted onions, feta mousse, roasted red peppers and balsamic syrup

Soups & Salads

Stone Harbor Crab Bisque

East coast style bisque with Dungeness crab, cream and sherry

cup \$5 /bowl \$7

French Onion

Caramelized onions, herbed crostini, Swiss cheese, beef jus and chives

cup \$4 /bowl \$6

Hatch Green Chile Beef Stew

A hearty blend of beef and vegetables combined with New Mexico green chilies in a rich beef stock

cup \$5 /bowl \$7

Roasted Garlic Caesar Salad

Romaine, creamy roasted garlic Caesar dressing, parmesan cup, grilled "crouton", cracked black pepper and extra virgin olive oil

\$7

Grilled Romaine

With dried cherry-habanero vinaigrette, goat cheese brulee and candied pecans

\$7

Wedge Salad

Iceberg lettuce, marinated tomatoes, bacon lardons, creamy gorgonzola dressing and scallions

\$7

Garden Salad

Fresh greens, vegetables and croutons, served with your choice of dressing

(Honey Pear, Balsamic Vinaigrette, Wild Herb Ranch, Creamy Gorgonzola, Dried Cherry-Habanero Vinaigrette)

\$6

18% Gratuity will be added for parties of 6 or more
Consuming raw or undercooked foods may increase your risk of food-borne illness

Entrées

*All Entrees include your choice of soup of the day or garden salad to start.
(Upgrade to any of our other soups or salads for an additional charge)
Dinner served with Fresh Vegetable of the Day*

Vegetarian Strudel

\$17

A blend of herbs and spices with mushrooms, spinach, Swiss and Parmesan cheese and roasted root vegetables, wrapped in filo dough and baked golden brown, served with tomato ragout

Potato Crusted Bass

\$27

Sea Bass crusted with flaked Idaho potatoes and pan roasted, served with herbed rice pilaf and tarragon-lobster sauce

Honeycomb Salmon

\$22

Grilled wild Sockeye filet, served with herbed rice pilaf, raw honey comb, whole grain mustard sauce and frizzled leeks

Scallops Newburg

\$28

Pan seared diver scallops served on a bed of angel hair pasta tossed with creamy sherry shrimp sauce

Chicken Roulade

\$22

Breast rolled with spinach, prosciutto, sun-dried tomatoes and boursin cheese, breaded and pan fried, served with white truffle veloute and herb roasted potatoes

Duck Confit

\$26

½ duck, slow cooked and preserved in fat, pan seared crispy to finish, served with sauce d'ordelaise and herb roasted potatoes

Pork Tenderloin

\$19

Brined with honey and rosemary, pan roasted, served with herbed rice pilaf with roasted garlic-red wine pork demi-glace

Baby Back Ribs

\$29/Half Rack \$17

Dry rubbed, braised in beer and finished on the grill, served with cranberry-chipotle barbecue sauce and sweet potato fries

Beef Stroganoff

\$21

Seared beef tenderloin tossed with egg noodles in a rich mushroom veal demi-glace, topped with crème fraîche and scallions

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Steak and Shrooms

\$25

8oz. baseball cut, grilled and topped with boursin cheese and roasted garlic-Portobello mushroom demi-glacé, served with herb roasted potatoes

Cowboy Steak

\$33

14oz. bone-in New York, dry rubbed and grilled, served with green peppercorn-whiskey steak sauce and sweet potato fries

Smoked Filet Mignon

\$33

8oz. cut, mesquite smoked and grilled, topped with béarnaise and white truffle tomato salad, served with herb roasted potatoes

Steak Oscar

\$33

8 oz. Filet Mignon, pan roasted, topped with Dungeness and béarnaise, served with herb roasted potatoes

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DESSERTS

- Peanut Butter Mousse Cake** \$8
Peanut butter mousse with a rich chocolate ganache and a chocolate cookie crust, served with chocolate sauce and almond florentine
- Crème Brulee** \$6
Delicate vanilla bean custard topped with caramelized sugar
- Caramelized Apple Strudel** \$6
Granny Smith apples caramelized with brown sugar, wrapped in puff pastry and baked golden brown, served with cinnamon Chantilly cream
Add a scoop of ice cream: Vanilla Bean \$2 / Huckleberry \$3
- Bananas Foster Empanadas** \$8
Bananas flambéed with rum, cinnamon and orange, wrapped in pastry dough and deep fried, dusted with sugar and served with vanilla bean ice cream
- Bittersweet Chocolate Truffle Torte** \$8
Smooth chocolate mousse filling with a sponge cake crust soaked in raspberry liqueur with a raspberry coulis
- Southern Style Bread Pudding** \$7
French bread baked in vanilla custard, served warm with brown sugar brandy sauce

After Dinner Beverages

Coffee (Americano, Irish, or Spanish Coffee)

Hot Tea

Hot Chocolate

Add: Baileys or Peppermint Schnapps