

# OPTION A - SAUSALITO CASUAL

## First Course Selections (Choose 2)

### **Wedge Salad**

Iceberg Lettuce, Cherry Tomatoes, Pt Reyes Blue Cheese Dressing and Crumbles

### **Cup of Clam Chowder - forty year recipe!**

Creamy San Francisco Style

### **Caesar Salad**

Local Romaine, Shaved Parmesan Reggiano, Croutons, Caesar Dressing

## Entrée Selections (Choose 3)

### **The Trident Cheeseburger**

Wygu Beef Blend, Lettuce, Onion, Heirloom Tomato, Cheddar or Swiss, Brioche Bun, Fries

### **Grilled Blackened Chicken Sandwich**

Grilled Chicken, Lettuce, Onion, Tomato, Cheddar, Chipotle Aioli, Ciabatta, Fries

### **Muir Woods Mushroom Sandwich**

Grilled Portobello, Arugula, Roasted Peppers, Pepperoncini, Pesto Aioli, Ciabatta, Dressed Greens

### **Fish Tacos**

Fresh Pacific Corvina Sea Bass, Corn Tortillas, Avocado, Mango Salsa, Fresno Chile Slaw

### **Fish & Chips**

Fresh East Coast Haddock, Mango Salsa, Old Bay Fries, Lemon, Balsamic Tartar Sauce

### **Baby Kale & Quinoa Salad**

Fresh Grapes, Sliced Almonds, Feta, Lemon Zest, White Balsamic Vinaigrette

## Desserts (Select 2)

### **Cheese Cake**

Fresh Berries

### **Flourless Lava Cake**

Dark Chocolate Ganache, Roasted Strawberry, Vanilla Ice Cream

### **Seasonal Sorbet Tasting**

## **Groups of 14-30**

**2 Courses - \$30pp ~ 3 Courses - \$40pp**

# OPTION B - THE TRIDENT

## First Course Selections (Choose 2)

### **Dungeness Crab Cake**

Shaved Apple-Fennel Slaw, Grapefruit Supremes, Citrus Aioli

### **Cup of Clam Chowder - forty year recipe!**

Creamy San Francisco Style

### **Caesar Salad**

Local Romaine, Shaved Parmesan Reggiano, Croutons, Caesar Dressing

## Entrée Selections (Choose 3)

### **Big Glory Bay King Salmon**

Pomme Puree, Seasonal Vegetable Saute, Citrus Beurre Blanc

### **Crispy Petaluma Chicken**

Brined and Roasted Half Chicken, Garlic Mashed Potatoes, Sautéed Spinach, Herb Chicken Jus

### **Grilled Flatiron Steak**

Braised Greens, Seasoned Roasted Potatoes, Brandy Peppercorn Sauce

### **Lobster Rissotto**

Arugula, Cherry Tomatoes, Fresh Steamed Maine Lobster, Parmesano Reggiano

### **Local Fish & Chips**

Fresh East Coast Haddock, Mango Salsa, Old Bay Fries, Lemon, Balsamic Tartar Sauce

**Vegan Linguine Puttanesca or Three Cheese Ravioli** - Roasted Tomato Sauce & Forest Mushrooms

## Desserts (Select 2)

### **Cheese Cake**

Fresh Berries

### **Flourless Lava Cake**

Dark Chocolate Ganache, Roasted Strawberry, Vanilla Ice Cream

### **Seasonal Sorbet Tasting**

## **Groups of 14-30**

**2 Courses - \$50pp ~ 3 Courses - \$60pp**

# OPTION C - SEAFOOD SPECIALTY

## First Course Selections (Choose 2)

### **Bay Shrimp Wedge Salad**

Iceberg Lettuce, Bay Shrimp, Cherry Tomatoes, Pt Reyes Blue Cheese Dressing and Crumbles

### **Cup of Clam Chowder - forty year recipe!**

Creamy San Francisco Style

### **Jumbo Gulf Prawn Cocktail**

Cocktail Sauce, Diced Celery, Lemon

## Entrée Selections (Choose 3)

### **Seafood Linguine**

Clams, Mussels, Jumbo Prawns, Calamari, Forest Mushrooms, Garlic, Shallots, White Wine, Gremolata, Parmesan Reggiano

### **Big Glory Bay King Salmon**

Pomme Puree, Seasonal Vegetable Saute, Citrus Beurre Blanc

### **Fresh Halibut**

Pan Seared, Cauliflower Puree, Braised Greens, Lemon Beurre Blanc

### **Local Petrale Sole**

Lemon Caper Sauce, Mashed Potatoes, Haricots Verts

### **Pan Seared Jumbo Sea scallops**

Parmesan Risotto, Arugula, Bacon, HMB English Peas, Cherry Tomatoes, Chipotle Crema

### **Vegan Pasta Puttanesca**

Red Onion, Capers, Fresh Garlic, Pine Nuts, Kalamata Olives, Pomodoro

## Desserts (Select 2)

### **Individual NY Style Cheese Cake**

Fresh Berries

### **Flourless Lava Cake**

Dark Chocolate Ganache, Roasted Strawberry, Vanilla Ice Cream

### **Seasonal Sorbet Tasting**

## **Groups of 14-30**

**2 Courses - \$60pp ~ 3 Courses - \$75pp**

# OPTION D - SF ORIGINAL

**First Course** - served family style, one dozen per three guests

## **Local Oysters On-The-Half-Shell**

Hogwash (Rice Wine Vinegar, Shallots, Jalapenos, Cilantro)

**Wine Pairing: J Brut Rose, Sonoma**

## **Second Course**

### **Dungeness Crab Cake**

Shaved Apple-Fennel Slaw, Citrus Aioli

**Wine Pairing: Honig Sauvignon Blanc, Napa Valley**

## **Third Course**

### **The Trident Cioppino**

Classic Seafood Stew - Fresh Fish, Crab, Prawns, Calamari, Mussels, Clam, Vegetables, Light Tomato Broth, Garlic Bread

**Wine Pairing: Artesa, Los Carneros Pinot Noir**

## **Fourth Course**

### **Tomales Cheese Platter**

Chef's Selection of Artisan Cheeses from Cowgirl Creamery

**Buena Vista Café Irish Coffee**

## **Dessert**

**IT'S IT** - *the Best Oatmeal Cookie Ice Cream Sandwich you will ever eat!!!*

## **Groups of 12-24**

**5 Courses, with BV Irish - \$120 ~ with Wine Pairings - \$180**

# OPTION E - CITY SKYLINE

**Appetizer** - one platter per eight guests

## **Trio from our Pacific Raw Selections (Choose 3)**

Ahi Tuna Poke - Pole & Line Caught Ahi, Ginger, Jalapeno, Scallions, Sesame, Tamari, Ogo, Fried Taro Chips

Salmon Tartar - Green Onion, Fresh Garlic, Fresh Lemon, Sesame, Soy, Fried Wontons

Scallop Crudo - Toasted Coriander, Meyer Lemon Oil, Togarashi, Serrano Chile, Micro Cilantro

White Fish Ceviche - Corvina, Avocado, Heirloom Tomato Pico de Gallo, Diced Fresh Jalapenos, Fresh Corn Tortilla Chips

## **First Course Selections**

### **Bibb & Bleu Salad**

Living Bibb Lettuce, Pt. Reyes Blue Cheese, Candied Pecans, Pears, White Balsamic Vinaigrette

### **Cup of Clam Chowder - forty year recipe!**

Creamy San Francisco Style

## **Entrée Selections**

### **Whole New England Style Lobster Boil**

Whole LIVE Two Pound Maine Lobster, Brentwood White Corn-on-the-Cob, Steamed New Potatoes, Drawn Butter, Charred Lemon, Garlic Bread

### **20oz Creekstone Bone-In Ribeye**

Cowboy Cut, "Cap On", Black Trumpet Mushroom Jus, Local Greens

**\*\*\*OR SERVE FAMILY STYLE FOR A UNIQUE LAND & SEA COMBINATION\*\*\***

## **Desserts**

### **Cheese Cake**

Fresh Berries

### **Flourless Lava Cake**

Dark Chocolate Ganache, Roasted Strawberry, Vanilla Ice Cream

**Groups of 8-24**

**3 Courses - \$ 120pp**

# OPTION F - ANY DAY BRUNCH

(Available as early as 10:00 am)

## FOR THE TABLE

### **Assorted Breads and Pastries**

House Made Seasonal Compote and Honey Butter

OR

Avocado Toast

## FRESH FRUIT PLATE - SERVED FAMILY STYLE

## ENTRÉE' SELECTIONS (Choose 4)

### **Sausalito Smoked Salmon Platter**

Sliced Smoked Salmon, Toasted Bagel, Cream Cheese, Tomatoes, Red Onions, Capers, Scrambled Eggs (Egg White Scramble Available)

### **Eggs Benedict**

Toasted English Muffin, Canadian Bacon, Poached Organic Egg, Hollandaise Sauce, Breakfast Potatoes

### **Eggs Florentine**

Toasted English Muffin, Poached Organic Eggs, Fresh Spinach Saute, Hollandaise Sauce, Breakfast Potatoes

### **Crab Cake Benedict**

Panko Dusted Crab Cake, Poached Organic Eggs, Hollandaise Sauce, Breakfast Potatoes

### **Bridgeway French Toast**

Brioche Slices, Fresh Fruit Compote, Chantilly Whipped Cream, Maple Syrup

### **Breakfast Sandwich (BLTA&E)**

Bacon, Lettuce, Heirloom Tomato, Avocado, Fried Egg, Mayo, Ciabatta Roll

### **Not From-A-Can Ahi Tuna Melt**

Poached Fresh Sashimi Grade Ahi Tuna, Aioli, Pickles, Scallions, Swiss Cheese, Heirloom Tomato, Avocado, Ciabatta Roll

### **The Trident Cheeseburger**

Wygu Beef Blend, Lettuce, Onion, Heirloom Tomato, Cheddar or Swiss, Brioche Bun, Fries

## Groups of 14-30

\$35pp

THE  
TRIDENT