

*Salmon
Daves*

PACIFIC GRILLE

DINNER MENU

*19015 Old Lake Road
Rocky River, Ohio
Phone (440) 331-2739*

*Hours of Operation ~
Monday thru Thursday
11:30 am - 10:30 pm
Friday & Saturday
11:30 am - 11:30 pm
Sunday
4:00 pm - 10:00 pm*

SOUPS

- chilled shrimp gazpacho ~ refreshing & tangy summertime favorite cup 5 bowl 8
lobster bisque ~ dave's incredibly delicious award-winning recipe cup 6 bowl 8

SMALL BITES

- chilled greek trio ~ hummus, marinated artichokes, cucumber-yogurt relish w/pita 6
zucchini griddle cakes ~ basil pesto, roasted red pepper vinaigrette, aged balsamic 6
chicken & peanut potstickers ~ w/ sweet chili sauce & tomato-cucumber relish 8
chilled shrimp stack ~ w/house cocktail sauce six ~ 10 three ~ 6
crispy calamari basket ~ flash fried, tossed in spicy asian bbq w/toasted peanuts 10
steamed mussels ~ chardonnay butter w/roasted tomatoes, garlic & shallots 8
inside-out sushi roll ~ ahi tuna, avocado & cucumber, w/pickled ginger & wasabi oil 8
grilled bruschetta ~ roasted red peppers, avocado, fresh mozz & tomato basil relish 8

SMALL PLATES

- tequila-lime bbq'd shrimp ~ wrapped in smoked bacon & grilled, served w/sticky rice 10
blackened dayboat scallops ~ pan-seared, creamy cucumber salad, rémoulade 12
wine lover's cheese plate ~ french brie, sonoma goat cheese & herbed boursin
w/parmesan crisp, walnuts, olive tapenade & strawberry mango salsa 10
ahi sashimi ~ sushi-grade tuna, sticky rice, sesame cukes, fresh oregon wasabi 11
dave's summer crab cake ~ jonah crab, jicama slaw, chipotle honey glaze, peach salsa 11
sweet crab tempura roll ~ crispy fried, summer veggies, wasabi oil, spicy chili sauce 9

<p><u>the hot-plate sampler tower</u> ~ 19 steamed mussels, blackened scallops & crispy calamari</p>	<p><u>the cold-plate sampler tower</u> ~ 22 crab salad w/grilled pita, shrimp cocktail (6) & ahi sashimi</p>
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SALADS

- house ~ mixed greens, cucumber wrap, sunflower seeds, honey-lemon chardonnay 4
caesar ~ romaine hearts, black olives, sourdough croutons 4
wedge ~ applewood smoked bacon, chopped egg, bermuda onion, 1000 island 6
chopped lobster salad ~
maine lobster meat tossed with chopped iceberg, applewood smoked bacon,
baby shrimp, olives, egg, 1000 island dressing & crispy fried onions 14
grilled chicken & goat cheese ~
mixed greens, roasted walnuts, dried cherries, red onion, raspberry vinaigrette 12
steak & romaine salad ~
grilled flank steak, pecans, goat cheese, grilled peach, balsamic apple vinaigrette 12

BOWLS

- crispy mandarin pork ~
stir-fried w/sweet peppers, snow peas, basmati rice, valencia orange sweet & sour 15
cashew chicken & rice ~
jasmine rice, pineapple, broccoli, carrots & peppers w/chef cesar's sweet soy 14
spicy seafood lo mein ~
stir-fried shrimp, scallops, salmon & veggies w/lo mein noodles, szechuan sauce 18

HOUSE SPECIALTIES

<u>sweet crab penne pasta</u> ~ w/cherry tomatoes in a light garlic-herb butter sauce	21
<u>pan-seared swordfish</u> ~ jamaican jerk rub, citrus bbq, roasted redskins, jicama slaw	22
<u>kung pao tuna</u> ~ #1 grade hawaiian ahi, jasmine rice, kung pao shrimp sauce	24
<u>pan-roasted black grouper</u> ~ served over walnut lobster basmati rice w/chipotle honey mustard & strawberry mango salsa	25
<u>fire-grilled ginger soy salmon</u> ~ marinated & glazed boneless steak w/caramelized walla walla onions, jasmine rice pilaf, broccoli florets	19
<u>cedar planked salmon</u> ~ slowly baked w/lemon dill butter, whipped idahos, broccoli	19
<u>crab stuffed jumbo shrimp</u> ~ pan-seared, w/herb risotto, grilled asparagus, red pepper vinaigrette & whole grain mustard sauce	20
<u>shrimp & scallops</u> ~ w/roasted garlic beurre blanc, lobster mashers & green beans	23
<u>alaskan halibut</u> ~ pan-seared, roasted peanut crust, balsamic peach salsa, chipotle honey mustard sauce, jicama apple slaw	23
<u>chicken marsala</u> ~ pan-seared boneless breast w/shiitake mushrooms, roasted garlic mashers, julienne carrots & zucchini,	17
<u>szechuan strip steak</u> ~ char-grilled, sweet thai-chili fries w/szechuan green beans	22
<u>mongolian beef stir-fry</u> ~ grilled sirloin steak tossed w/jasmine rice & stir-fry veggies in a tangy sesame plum sauce	17
<u>cider glazed pork</u> ~ all-natural white marble tenderloin, apple cider glazed w/whipped idahos, julienne carrots & zucchini	18

STEAKS & SHELLFISH

<u>blackened bleu strip steak</u> ~ pan-seared twelve oz. cut, maytag bleu topping	24
<u>crab-topped filet</u> ~ six oz. grilled tenderloin, blue crab beurre blanc	26
<u>centercut filet mignon</u> ~ aged half pound tenderloin, char-grilled	28
<u>twin lobster tails</u> ~ baked coldwater tails, drawn butter	32
<u>alaskan king crab legs</u> ~ steamed	one & one half lbs. 35 ~ three lbs. 70
<u>champagne surf & turf</u> ~ five oz. coldwater lobster tail w/champagne cream & grilled tenderloin tournedo w/cabernet demi-glaze	28

steak & shellfish entrees are accompanied by roasted garlic mashers & asparagus

GUARANTEED SEAFOOD - SIMPLY PREPARED

served with seasonal veggies & house mashers or dave's rice pilaf

alaskan halibut 22
black grouper 23

fresh catch AQ
swordfish steak 20

atlantic salmon 18
shrimp & scallops 22

CHAR-GRILLED
lemon-herb butter

BLACKENED
n'awlins rémoulade

PAN-ROASTED
soy-miso glaze

SIDES

king crab mashers 6

szechuan green beans 4

sweet thai chili fries 5

jicama apple slaw 4