



## Silver's Specials

Featuring

### *Herb Roasted Willie Bird Turkey*

Petaluma Free Range Turkey with stuffing of apples, rosemary-walnut & sourdough bread, roasted garlic mashed potatoes, giblet gravy, a trio of peas, mandarin orange cranberry relish **\$33**

Seniors and Muchachos (smaller portions) **\$27**

**Home Made Pumpkin Pie! \$5.00**

### Appetizers and Salads

#### *Warm Baby Spinach Salad*

Sautéed mushrooms, garlic, shallots & bacon, red wine vinaigrette, red cabbage & apples. Topped with Feta cheese **\$12**

*Oysters on the Half Shell* **Half dozen \$16 Dozen \$30**

*Oyster Shooters*, ½ oz. Grey Goose lemon vodka or Patron Silver, cocktail sauce, lime, tabasco, hint of pepper **\$9**

#### *Dungeness Crab Cakes*

Three cakes on a small bed of greens, habanero-herb Mayan relish **\$17**

**Add four crab cakes to our full size Caesar salad \$26**

### Entrees

#### *Fresh Alaskan Halibut \$35*

Panko and Pecan encrusted, Basmati rice, asparagus, leeks, sweet red peppers, lemon prawn sauce

#### *Fresh Rock Cod Paupiette*

Filled with sautéed mushrooms, Dungeness crabmeat, bay shrimp, cheese & Silver's special spices; with Basmati rice, English peas, corn and tomatoes & a pineapple-orange champagne cream sauce **\$33**

#### *Oven Roasted Prime Rib*

Choice of garlic mashed or baked potato, Horseradish sour cream & beef au jus **\$37**

#### *10oz. Lobster Tail & Filet Mignon*

Roasted garlic mashed potatoes or creamy three-cheese polenta, match-stick vegetables: drawn lemon butter & cabernet sauvignon beef essence **\$75**

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### SILVER'S CEVICHE & CEVICHE COMBOS

Tomatoes, onions, cilantro, lime, hint of Habanero chilies, drizzled with extra virgin olive oil, with fresh house-made tortilla chips

Prawns, Mexican White	<b>\$19</b>	Prawns & Rock Cod	<b>\$20</b>
Bay Shrimp, Pacific	<b>\$16</b>	Prawns & Bay Shrimp	<b>\$20</b>
Rock Cod, Pacific	<b>\$16</b>	Bay Shrimp & Rock Cod	<b>\$18</b>
		Prawns, Bay Shrimp & Rock Cod	<b>\$21</b>