

Starters

Clams Bordelaise

Pacific Northwest clams,
fresh herbs, garlic, steamed
with chardonnay
11.75

Oysters Tres Pinos

Topped with light
tomato sauce, pesto
and parmesan -or-
Topped with garlic
butter
10.50

Sautéed Calamari Strips

Breaded and sautéed,
served with a balsamic
and vine ripe tomato
vinaigrette
7.75

Six Shooter of Bullets

PBreaded, deep-fried
jalapeños stuffed with
chorizo and jack cheese,
served with blue cheese
dipping sauce
8.50

Grilled Italian Sausage

Served over a whole
grain mustard cream
and roasted red bell
peppers
9.00

Grilled Portobello Mushroom Pizza

Topped with fresh roma
tomatoes and basil
coulis and melted
mozzarella cheese
9.75

Soups & Salads

Tuscan Minestrone Soup or Soup Du Jour With

freshly grated parmesan
cup 4.00 bowl 5.00

Tres Pinos House Salad

Iceberg lettuce
wedge served with
sliced olives, tomato,
blue cheese
crumbles, topped
with our house
vinaigrette
7.50

Organic Mixed Greens

Sweet and spicy
walnuts, goat cheese,
and sundried
cranberries served with
a balsamic vinaigrette
8.00

Caesar Salad

A classic served with
homemade croutons
with marinated
chicken...10.50
with grilled prawns...14.00
9.00

Penne Rigate Caesar Salad

Penne pasta and
romaine lettuce lightly
tossed with freshly
grated parmesan
cheese and croutons
9.50

Baby Spinach Salad

Tossed with bean
sprouts and water
chestnuts, served with
warm bacon and red
onion vinaigrette
8.50

House Specialties

Our entrees are accompanied by a basket of warm french bread served with extra virgin olive oil infused with fresh herbs, garlic, red chili flakes and balsamic vinegar.

Your choice of any salad or soup, add \$3.50.

Poultry

Chicken Genovese

Breast of chicken wrapped in prosciutto and provolone cheese, baked in a puff pastry and served over a creamy pesto sauce
19.50

Chicken Picatta

Chicken sautéed in chardonnay, lemon, and capers
18.50

Pan Seared Roast Breast of Duck

Finished with orange demi glace and roasted garlic mashed potatoes
22.00

Pastas

Farfalle Del Mar

Sautéed clams, scallops, prawns, tomatoes, and spinach tossed with bowtie pasta in a zesty shrimp broth infused with orange zest, basil, and red chili flakes
23.00

Fettuccine Fantasia

Sautéed chicken breast, artichoke hearts, sundried tomatoes, olives, garlic, and chardonnay finished with cream
18.50

Linguine and Clams

Steamed clams with garlic, capers, olives, anchovies, tomatoes and natural juices served over linguine
22.00

Asian Penne Rigate

Penne pasta tossed with shredded roast duck, sprouts, water chestnuts, spinach, and citrus butter
19.00

Seafood

Our seafood is the freshest product available on today's market.

Grilled Fillet of Salmon

Served over melted leeks and topped with roasted red bell pepper and fresh herb chutney.
19.50

Sautéed Calamari

Breaded with house seasoned bread crumbs, finished with chardonnay, capers, garlic, and sweet butter
17.50

Prawns Provencale

White gulf prawns sautéed with mushrooms, tomatoes, garlic, and basil
24.00

Beef, Pork & Lamb

Our meats are the finest choice grade beef available, dry-aged to our chef's exacting specifications.

Veal Saltmibocca

Tender white Holland veal scallopini stuffed with prosciutto, provolone cheese, and sage, breaded and sautéed, topped with lemon infused demi glace
21.50

New York Steak

Cast iron seared and pepper crusted -or- Grilled with sautéed mushrooms
Market Price

Roast Rack of Lamb

Pistachio, dijon crusted, with balsamic thyme jus -or- Over creamy pesto sauce - served with roasted garlic mashed potatoes
25.50

Pan Roasted Pork Tenderloin

Jalapeño and lime juice marinated, pan roasted, served with roasted garlic mashed potatoes.
19.50

Filet Mignon

Thick cut choice filet grilled and served with roasted garlic mashed potatoes and green peppercorn sauce
Market Price