



BUCKEYE
ROADHOUSE

Valentines Cocktails and Menu

Buck Juice

Absolute Currant, Chambord, Lemon 12

Godiva Chocolate Martini

Godiva Chocolate Liqueur, Vodka, Shaved Chocolate 12

1st Course

Choice Of

½ Dz. Chilled Oysters on the Half Shell with Mignonette and Cocktail Sauce

White Bean Soup with Andouille Sausage, Micro Basil and Pecorino

Bolinas Greens, Avocado, Tarragon, Mustard Vinaigrette

The "Wedge" Iceberg, Crispy Pancetta, Point Reyes Blue Cheese Dressing

Sesame Crusted Ahi Tuna on Napa Cabbage with Hoisin Ginger Vinaigrette

Dungeness Crab Cocktail, Avocado, Cucumber, Baby gems, Toasted Breadcrumbs

Salmon Tartare, Whole Grain Mustard, Shallots, Stolichnaya, Crispy Wonton

Pan Roasted Artichoke, Creamy Tarragon Dip

Four Oysters Bingo (House Favorite)

Entrée

Choice Of

Butternut Squash and Pecan Ravioli, Golden Chanterelles, Truffle Oil, Pecorino and Mushroom Broth

Seared Maine Scallops, Spiced Hummus, Pancetta, Black Trumpet Mushrooms, Carrots, Snap peas

Pan Roasted Local Sole, Haricots Verts, Smashed Delfina Potatoes, Tartar Sauce

Grilled Swordfish, Saffron Risotto, Pickled Red Onions, Organic Chicories

Wood Grilled Salmon, Brussels Sprout Leaves, Smoked Bacon, Grain Mustard

Chili-Lime "Brick" Chicken, Pasilla Pepper, Polenta Sticks, Avocado, Cilantro Crème Fraiche

Muscovy Duck, Roasted Breast & Chanterelle Duck Hash, Huckleberry sauce

Grilled Hampshire Pork Chop, Roasted Butternut Squash, Tatsoi, Pomegranate Vinaigrette

Smoked Brandt Beef Brisket, Horseradish Mashed Potatoes, Toasted Breadcrumbs

Marinated Skirt Steak, Truffle Fries, Pecorino, Salsa Verde

Braised Short Ribs, Herbed Soft Polenta, Wild Arugula

Dessert

Please Choose Your Favorite Dessert from Our Entire Selection

Seventy-Nine Dollars Per Person Not Including Tax or Gratuity

\$25 Corkage Fee/\$35 for Magnum. Please View Our Extensive Wine List

