



# LUNCH MENU

Winter 2009

## starters

- HOUSE GREENS SALAD 7.50**  
lavender orange dressing, almonds, crumbled blue cheese optional
- COMPASS CAESAR SALAD 8.50**  
baby romaine hearts, shaved parmesan, fresh lemon, garlic crouton
- WARMED GOAT CHEESE SALAD 9.50**  
organic baby spinach, pine nuts, lemon, garlic, virgin olive oil
- PROSCIUTTO DI PARMA, MELON & BABY ARUGULA 11.00**  
virgin olive oil, white truffle oil, balsamic syrup, fresh ground pepper
- VEGETARIAN EGGROLLS (6) 12.00**  
red chili sweet & sour dipping sauce
- CHILLED PRAWN COCKTAIL 13.50**  
jumbo gulf prawns, traditional cocktail sauce, lemon
- AHI TUNA SASHIMI 13.50**  
soy, pickled ginger, wasabi, cucumber salad
- SOUP OF THE DAY 8.00**

## entree salads

- COMPASS NICOISE SALAD 16.50**  
w/a choice of grilled rare *Ahi Tuna* or *grilled Salmon*
- "SIGNATURE" CHINESE CHICKEN SALAD 14.50**  
soy grilled chicken breast, napa cabbage, shredded vegetables, ginger sesame dressing
- SEARED SCALLOPS, BABY SHIITAKE MUSHROOMS & ASIAN GREENS SALAD 20.00**  
baby spinach, tatsoi & mizuna, shaved fennel, snow peas, toasted sesame seeds, mirin-ginger dressing
- FLAT-IRON PEPPERCORN STEAK & GRILLED ASPARAGUS SALAD 18.50**  
mixed greens, red onions, cherry tomato, stone ground mustard vinaigrette
- SESAME SEARED AHI TUNA SASHIMI, Crispy Sushi Roll 21.00**  
lemon ginger-sake glaze, mizuna spicy sprouts salad w/ snow peas & edamame
- GRILLED PRAWNS, PAPAYA & AVOCADO SALAD 18.50**  
marinated gulf prawns, butter leaf mixed lettuces, toasted pumpkin seeds, cilantro, citrus-chili dressing

## sandwiches

- ROAST LAMB "FRENCH DIP" 17.00**  
*Niman Ranch*™ leg of lamb, ciabatta roll, tarragon jus, pickled vegetables, fries
- COMPASS ANGUS CHEESEBURGER 13.00**  
traditional trimmings w/ Swiss, Cheddar or Pepper jack Cheeses
- GRILLED CHICKEN & MOZZARELLA, Herb Focaccia 16.00**  
grilled radicchio, basil, capers, lemon, green olive, garlic, virgin olive oil, arugula onion salad
- TURKEY & HAVARTI CHEESE on Milton's Multi-grain Bread 13.50**  
oven roasted turkey breast, honey-stone ground mustard, apple-walnut Waldorf salad
- VEGETARIAN GRILLED PORTOBELLO MUSHROOM SANDWICH 14.50**  
roasted pasilla pepper, Jalapeno-jack cheese, roasted corn remoulade, jicama- cucumber greens salad
- SMOKED SALMON "OPEN-FACED" SANDWICH 14.50**  
toasted walnut bread, thin red onions, capers, arugula fennel salad

## entrees

- GRILLED 'STERLING' PORK T- BONE STEAK 21.00**  
Hansell's apple sauce, carmelized onion butter, garlic fries, broccolini
- THAI CHICKEN & SHRIMP STIR FRY, Crispy Asian Capellini 17.50**  
chilies, Thai basil & mint, seasonal vegetables, peanuts, sweet soy, coconut milk
- VEGETABLE CURRY STEW, PANEER RED CURRY & BASMATI RICE 18.00**  
seasonal vegetables & potato in golden curry; Indian cheese & soy beans in tomato red curry; mango raita
- SOY SEARED ATLANTIC SALMON, Sticky Rice Cake 18.00**  
stir fried Chinese long beans & shiitake mushrooms, spicy sprouts salad, Szechwan pepper-sauce
- 5-SPICE GRILLED NEW YORK STEAK, 13 oz cut m/p**  
garlic fries, seasonal vegetables, chili-soy butter

**Bread Served Upon Request**

18% gratuity added to parties of 6 or more



# EVENING MENU

Winter 2009

## salads & starters

- HOUSE GREENS SALAD 8.00**  
orange lavender vinaigrette, toasted almonds, crumbled blue cheese optional
- COMPASS CAESAR SALAD 9.50**  
petite romaine hearts, shaved Reggiano, fresh lemon, virgin olive oil, garlic crouton
- "SIGNATURE" GOAT CHEESE SALAD 10.25**  
baby spinach, pine nuts, lemon, garlic, virgin olive oil
- THAI PRAWN MANGO SALAD 14.00**  
crisp macadamia vegetable slaw, fresh mango, mint, chili vinaigrette
- ASIAN PEAR, MIZUNA & BLUE CHEESE SALAD 10.00**  
shaved fennel & pickled red onions, spiced walnuts, Mirin-ginger dressing
- SOUP of the DAY 8.50**

## small plates

- AHI TUNA SASHIMI 14.00**  
served w/ pickled ginger, wasabi, soy, cucumber salad
- DUNGENESS CRAB, RUBY GRAPEFRUIT & AVOCADO 15.00**  
butter lettuce hearts, mint, lime
- BRANDY CHILI PRAWNS 13.50**  
flambéed in brandy, red chili, garlic, peppers, sesame, sweet soy
- CHILI EGGPLANT & TOMATO PARATHA 10.50**  
Indian red spices, tomato confit, peppers, mint, shaved apple, crispy flatbread
- STIR FRIED FARFALLE PASTA 10.00**  
bow tie pasta with Shrimp or Vegetarian in Chinese seasonings
- GINGER SAKE STEAMED CLAMS 14.50**  
Japanese rice wine, ginger, chilies, garlic, cilantro, butter
- PROSCIUTTO DI PARMA, MELON & BABY ARUGULA 12.00**  
virgin olive oil, truffle oil, balsamic syrup, ground pepper

## entrees

- GRILLED BONE-IN RIBEYE "COWBOY" STEAK, 20 oz cut m/p**  
shallot herb butter, seared tomato, butter basted broccolini, horseradish sauce
- MACADAMIA CRUSTED SEABASS, Peruvian Mashed Potatoes 30.00**  
orange ginger beurre blanc, baby sunburst squash, edamame, sugar snap peas
- VENISON STIR FRY in Japanese Plum Wine 28.00**  
shiitake mushrooms, pearl onions, fresh bamboo, garlic sauteed swiss chard, crispy risotto
- 5-SPICE GRILLED NEW YORK STEAK, Chili-Soy Butter 39.00**  
14 oz cut, garlic fries, stir fried long beans, balsamic glazed pearl red onions
- CRISPY SKIN SALMON w/ SHRIMP POTSTICKERS 25.00**  
choy sum (true baby bok choy), Szechwan pepper glaze, stir fried vegetables, shrimp skewer
- STERLING™ PORK T-BONE STEAK, Hansell's Apple Sauce 26.00**  
grilled red onions, cottage fried yukon potatoes, roasted autumn vegetables
- THAI SEAFOOD "POT-AU-FEU", Lemon Grass Broth 24.00**  
salmon, bass, clams, scallop, shrimp, vegetables, new potato, Asian herbs
- PAN ROASTED FILET MIGNON, "Marchand de Vin" 38.00**  
truffled Anna potatoes, rich red wine sauce, roasted mushrooms, Shanghai bok choy
- VEGETABLE CURRY STEW, PANEER RED CURRY, BASMATI RICE 22.00**  
market vegetables & potato in golden curry; Indian cheese & soy beans in tomato red curry; mango raita

18% gratuity added to parties of 6 or more