



STEAK & SEAFOOD

MARIN DINNER MENU

STARTER

Choice of

Boca Salad

Organic Field Greens, Caramelized Walnuts, Gorgonzola Cheese
and Aged Sherry Vinaigrette

George's Ahi Tuna Tartare

Dungeness Crab Cake

Green Goddess dressing

MAIN COURSE

Choice of

Pacific Salmon

Hard Wood Grilled, Roasted Corn and Red Pepper,
Sweet Onion Marmalade, Seasonal Vegetables

Petaluma Chicken

Hard Wood Grilled, Semi-Boneless Organic Half Chicken Finished with a Balsamic Reduction
and Basil Oil, served with Garlic Mashed Potatoes
and Seasonal Vegetables

Pan Seared Ahi Tuna

Seared Coriander Crusted, Lime-Wasabi Butter Sauce, Pickled Ginger,
Seasonal Vegetable

Filet Mignon

Hard Wood Grilled Served with Green Peppercorn Sauce, Boca Baked Potato, Seasonal
Vegetables

DESSERT

Choice of

Boca Brownie Sundae

Vanilla Ice Cream, Caramelized Peanuts and Warm Chocolate Sauce

Warm Apple Cinnamon Cobbler

House-Made Vanilla Bean Ice Cream

\$55

Cocktail and additional beverage service not included

Tax 7.75% and 19% gratuity will be added