

Desserts

Orange Cardamom Panna Cotta Finished with a rhubarb coulis.	7
White Chocolate Bars Ivory chocolate bars with dried pears, dried cranberries and hazelnuts.	8
Chocolate Oatmeal Raisin Cake Very dark flourless chocolate cake with a chocolate oatmeal raisin ganache topped with a white chocolate glaze.	8
Chocolate Banana Bourbon Cake Layered with sweet chocolate peanut butter and finished with a quintessential chocolate ganache.	8
Bread Pudding Challah bread pudding with figs, dates, raisins and apricots and a spiced rum caramel.	6
Macadamia Pecan Baklava Flavored with Mt. Rainer fireweed honey from the Pacific Northwest, with a tangerine glaze.	8

Wines

White Wine

	Glass	Bottle
2004 Pinot Grigio – Maso Poli Trentino, Italy WS 90	9	45
2004 Chardonnay – Kistler Sonoma Coast, California WA 96 WS 88	17	85
2004 Chardonnay – Plumpjack "Reserve" Napa Valley, California WS 87	16	78
2004 Chardonnay – Darioush "Signature" Napa Valley, California WS 90	16	75
2004 Chardonnay – Pine Ridge "Dijon Clones" Carneros, California WS 90	13	65
2003 Sauvignon Blanc – Kenwood Napa Valley, California WS 91	7	31
2003 Gewurztraminer – Hugel et Fils Alsace, France WS 89	8	39

Pinot Noir

	Glass	Bottle
2004 Pinot Noir – Argyle "Reserve" Willamette Valley, Oregon WS 89	10	48
2004 Pinot Noir – Rochioli Russian River, California WS 92	17	85
2003 Pinot Noir – Goldeneye (Duckhorn) Anderson Valley, California WS 92	84	

Cabernet Sauvignon

	Glass	Bottle
2002 Cabernet Sauvignon – Tor "Clone #4" Rutherford, California WS 93 WA 88	120	
2003 Cabernet Sauvignon – Banfi "Tavernelle" Tuscany, Italy WS 90	17	85
2005 Cabernet Sauvignon – Valentin Bianchi Mendoza Elsa, Argentina WS 86	7	32

Sparkling Wine

	Glass	Bottle
1999 Louis Roederer Cristal Reims, France WA 98		350
NV Louis Roederer Brut Rosé Anderson Valley, California WA 90	12	58

Red Blends

	Glass	Bottle
2003 Blend – Turkey Flat "Butcher's Block" Barossa Valley, Australia WS 89 WA 90	10	52
2002 Blend – Castello Banfi "Cum Laude" Tuscany, Italy WS 86	13	68
2003 Blend – L'Ecole No. 41 "Apogee" Walla Walla, Washington WS 92 WA 89	15	68
2003 Blend – Dominus "Napanook" Napa Valley, California WS 88 WA 88 WC 92	15	75
2005 Cotes du Rhone – Jaboulet "Parallel 45" Rhône, France WS 88	7	35

Syrah

	Glass	Bottle
1999 Hermitage – Paul Jaboulet "La Chapelle" Rhône, France WS 91		175
2001 Shiraz – Ninth Island Limestone Coast, Australia WS 89	8	38
2003 Syrah – L'Ecole 41 Columbia Valley, Washington WS 88 WA 85 WC 88	11	55
2003 Shiraz – Green Point "Reserve" Yarra Valley, Australia WS 91	10	50

Classic Reds

	Glass	Bottle
2002 Tinta de Toro – Numanthia Termes "Toro Termanthia" Spain WS 96 WA 94 WC 93		240
2003 Saint-Julien – Chateau Beychevelle Bordeaux, France WS 89 WA 90 WC 89	17	85
2003 Zinfandel – Rosenblum "Eagle Point" Mendocino, California WS 90	12	62
2002 Merlot – Etude Napa Valley, California WS 88 WA 89 WC 91	15	75
2001 Barolo – Marchesi di Barolo "Cannubi" Piedmont, Italy WS 92		130
2003 Priorat – Vall Llach "Embruix" Spain WS 93	15	75
2002 Petit Verdot – Marques de Grinon "Dominio de Valdepusa" Spain WS 90	15	85
2001 Brunello di Montalcino – Maté Tuscany, Italy WS 90		130
2001 Super Tuscan – Fattoria Campigiane "Imperatore" Tuscany, Italy WS 89	15	75

* WS = Wine Spectator Rating
WA = Wine Advocate by Robert Parker
WC = Stephen Tanzer's International Wine Cellar

Ulysses'

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Appetizers

Avgolemono Soup Traditional Greek chicken soup blended with egg and lemon, with orzo pasta.	7
Lobster Bisque Blends of our West Australian and South African lobster tails in a savory soup with Amontillado sherry finished with heavy cream.	9
Seared Duck Liver Sautéed with sauterne braised figs. Drizzled with a mandarin black pepper gastrique. Served on a date infused challah toast and topped with chervil.	19
Diver Scallops & Kalamata Relish Taylor Bay scallops from Nantucket Sound served on the half shell.	15
Filet Carpaccio Thin slices of USDA Prime filet mignon served with Greek marinated olives, mixed greens tossed in a horseradish vinaigrette, and pecorino romano. Finished with a lemon basil oil.	13
Jumbo Shrimp Cocktail 5 jumbo white shrimp with house made fire roasted tomato cocktail sauce.	12
Beluga Caviar A one-ounce jar of this exquisitely delicate caviar with traditional garnitures and buttered toast points.	175



Salads

Ulysses' Signature Salad Mesclun greens tossed with roasted Vidalia onions, cherry tomatoes, red peppers and a green olive oregano vinaigrette.	6
Baby Arugula Salad Tossed with pears poached in zinfandel and a roasted tomato sage vinaigrette, topped with Maytag blue cheese and toasted pine nuts.	8
Roasted Garlic Caesar Whole romaine leaves with pecorino Romano and Moroccan anchovies.	8
Spinach & Basil Salad Baby spinach and aromatic Greek basil tossed with a warm balsamic fig vinaigrette. Shaved parmesan and wrapped Parma prosciutto.	12



Vegetables

A la carte, add \$3 if not ordered with a main course selection.

Patates Psites Greek roasted potatoes with olive oil, lemon juice and oregano.	3
Celery Root Mashed Potatoes	3
Caramelized Chippolinis In a roasted garlic goat cheese béchamel.	5
Asparagus & Hollandaise	5
Crimini Mushrooms Tossed with rosemary and olive oil. With or without Maytag blue cheese.	5



Main Courses

Strip Steak 14 ounces of USDA Prime center cut strip loin.	39
Porterhouse 24 ounces of USDA Prime porterhouse steak, combining the rich flavor of a strip with the tenderness of a filet.	48
Boneless Ribeye Steak 18 ounces of this USDA Prime center cut.	36
Bone-In Ribeye Steak 24 ounce generous bone-in version of this USDA Prime, center cut.	43
Wagyu Ribeye Steak 16 ounce all natural Masami cattle are source verified and grown in the U.S.A. raised in the traditional Japanese method for Kobe. These are true bloodline Wagyu cattle.	56
Wagyu Short Ribs Three Wagyu beef ribs from Masami cattle. Braised in a rosé roasted vegetable ragout. Topped with gremolata, served over roasted garlic Parmesan risotto.	35
Veal Osso Bucco Special fed bone-in veal shank braised in a rich veal glaze, then slow roasted with shallots and oven roasted garlic, wild mushrooms, Roma tomatoes, rosemary and thyme. With roasted garlic Parmesan risotto.	38
Airline Chicken Breast 12 ounce free range chicken cooked in roasted cherry tomatoes, chippolini onions, white wine and goat cheese, with Parma prosciutto.	24

House Specialty

Filet Mignon 10 ounces of USDA Prime filet mignon, the most tender cut of beef, ours cut only from the center.	36
Stuffed Filet 10 ounces of USDA Prime filet mignon, the most tender cut of beef. Stuffed with roasted plum tomatoes, spinach, kalamata olives, and feta.	39
Chateaubriand for Two 22 ounces of USDA Prime filet mignon, the most tender cut of beef, ours cut only from the center. The large cut broiled with the grain horizontally for a better crust is carved by our chef.	72
West Australian Lobster Tail 20 ounce cold water lobster tail. Sweet and creamy white meat with extraordinary tenderness. Served with roasted garlic Parmesan risotto.	56
Split Australian Lobster Tail 10 ounce cold water lobster half tail. A half portion of our large West Australian lobster. Served with roasted garlic Parmesan risotto.	36
South African Lobster Tail 8 ounce cold water lobster tail. Very sweet with a velvety texture. Served with roasted garlic Parmesan risotto.	54



Sauces

Rosemary Cabernet Demiglace de Veau Earthy wine and fresh rosemary in veal glaze.	
Chocolate Demiglace de Veau A savory infusion of dark chocolate in veal glaze.	
Pink & Green Peppercorn Bourbon laced through veal glaze with a touch of cream.	
Maltaise Orange hollandaise flavored with 150th Anniversary Grand Marnier.	