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**60 Day Notice of Intent to Sue TS Restaurants Under Health & Safety Code Section
25249.6**

This letter constitutes notification that TS Restaurants (hereinafter referred to as "the Violator") has violated Proposition 65, the Safe Drinking Water and Toxic Enforcement Act (commencing with Health & Safety Code Section 25249.5). This notice is given by the Consumer Defense Group Action (hereinafter "Consumer Defense Group"), which may be contacted through the following entity: Law Offices of Graham & Martin, LLP, 3 Park Plaza, Suite 2030, Irvine, California 92614.

Summary of Violation:

Proposition 65 requires that when a party, such as the Violator, has been and is knowingly and intentionally exposing its customers, the public and/or its employees to chemicals designated by the State of California to cause cancer and reproductive toxicity ("the Designated Chemicals") it has violated the statute unless, prior to such exposure, it provides clear and reasonable warning of that potential exposure to the potentially exposed persons (Health & Safety Code Section 24249.6). Mercury, mercury compounds, methyl mercury and methyl mercury compounds are Designated Chemicals. Methyl mercury compounds were listed under Proposition 65 as a chemical known to the State of California to cause cancer on May 1, 1996. Methyl mercury was listed as a chemical known to the State of California to cause reproductive toxicity on July 1, 1987. Mercury and mercury compounds were listed as chemicals known to the State of California to cause reproductive toxicity on July 1, 1987. 22 CCR § 12000.

The Violator is a privately-owned company which owns and operates a variety of full service restaurants (hereinafter referred to collectively as "Duke's") which feature different varieties of fresh seafood. These restaurants operate under the names and at the addresses listed on Exhibit A to this Notice (hereinafter referred to collectively as "the Facilities"). In the ordinary course of business, the Violator sells food for consumption by its customers. One of the foods it sells and serves are various kinds of fish and shellfish in the form of meals containing ahi (yellowfin) tuna, onaga (Hawaiian snapper), halibut, mahi mahi, swordfish, salmon, lobster and sea bass (hereinafter referred to collectively as "Fish"). Fish contains mercury, mercury compounds, methyl mercury and methyl mercury compounds.

At the "Duke's" restaurants listed on Exhibit A the Violator prepares and serves Fish in various types of meals. Attached hereto as Exhibit B are menus from each of the locations noted in Exhibit A showing that the restaurants owned and operated by the Violator serve the Fish noted above. Each of these Fish contains mercury, mercury compounds, methyl mercury and methyl mercury compounds. Customers and employees are exposed to these Designated Chemicals when they ingest the Fish by eating it in the form of the meals delineated above. The Violator knows or has known since at least July 1, 1988 that the Fish served at the restaurants it owns and/or operates contain methyl mercury; since May 1, 1997 that the Fish contain methyl mercury compounds; and since July 1, 1991 that the Fish contain mercury and mercury compounds, and that persons eating the Fish are exposed to these chemicals.

Although the Violator has chosen to allow its customers and employees to be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish, the Violator has specifically chosen to ignore the requirements of Proposition 65 and has failed to post clear and reasonable warnings at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. Investigators for the Consumer Defense Group have conducted an investigation of the Facilities between November 12, 2002 and February 6, 2003 (the "Investigation Period"). During those investigations the Consumer Defense Group discovered that the properties are owned and/or operated by the Violator. Further, the Consumer Defense Group discovered that the Violator has more than nine employees, and not only permits but requires the preparation and sale of Fish at each of the Facilities. Finally, the investigators for the Consumer Defense Group saw that at none of the Facilities during the Investigation Period was there a clear and reasonable warning sign at the front entrances, inside the Facilities at the reception area, or on the menus in use at the Facilities.

Product Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between November 12, 2002 and February 6, 2003, the Violator has been and is knowingly and intentionally exposing its customers and employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the customers and/or employees ingest the Fish at the Facilities.

Environmental Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between November 12, 2002 and February 6, 2003, the Violator has been and is knowingly and intentionally exposing its customers and employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the customers and/or employees ingest the Fish at the Facilities.

Occupational Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between November 12, 2002 and February 6, 2003, the Violator has been and is knowingly and intentionally exposing its employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that,

upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the employees ingest the Fish at the Facilities. Employees include and are not limited to bartenders, cashiers, waiters, waitresses, cooks, service personnel and administrative personnel. Such exposures take place inside the Facilities when and where meals containing Fish are consumed. The route of exposure for Product, Occupational and Environmental Exposures to the Designated Chemicals has been ingestion, that is via the eating of the Fish contained in the meals delineated above.

Proposition 65 requires that notice and intent to sue be given to the violators (60) days before the suit is filed. With this letter, Consumer Defense Group gives notice of the alleged violations to the Violator and the appropriate governmental authorities. This notice covers all violations of Proposition 65 that are currently known to Consumer Defense Group from information now available to them. With the copy of this notice submitted to the violations, a copy is provided of "The Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65): A Summary."

Dated: February 21, 2003

By: _____

Exhibit A

Duke's Huntington
317 Pacific Coast Hwy.
Huntington Beach, CA

Duke's Malibu
21150 Pacific Coast Hwy.
Malibu, CA

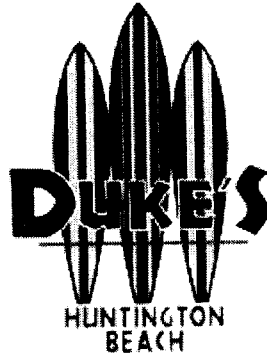
Jake's Del Mar
1660 Coast Blvd.
Del Mar, CA 92014

Jake's Lake Tahoe
780 N. Lake Blvd.
Tahoe City, CA

Sunnyside Restaurant & Lodge
1850 W. Lake Blvd.
Tahoe City, CA

The Cliffhouse
78-250 Highway 111
La Quinta, CA

EXHIBIT B



Duke's Huntington Beach

Dinner Menu

Hawaiian Fresh Fish Summer

During the long Hawaiian summer, local fishermen spend the days casting their nets into the blue Pacific as they have for hundreds of years, at days end they offer their bountiful catch to friends and family. In that tradition Duke's would like to offer our friends a variety of inspired fresh fish preparations from our Pacific playground.

STARTERS

	Market
Sashimi Fresh Ahi with wasabi and shoyu	5.95
Crab and Macnut Wontons Crab meat, cream cheese, macadamia nuts, mustard plum sauce	7.95
Poke Rolls Hawaii's favorite! Rare Ahi sauteed in rice paper with sweet onions	6.25
Panko Dipped Calamari Quick-fried, guava cocktail dipping sauce	8.95
Spicy Sugar Cane Shrimp With sweet and spicy Thai chili sauce	5.95
Claypot Chicken Springrolls With napa cabbage, carrot, cilantro and Hoisin peanut sauce	8.95
Kawika's Crab Cakes Dungeness crab meat with Mango remoulade and homemade potato crisp	9.95
Chinese Black Bean Clams One pound fresh clams steamed with fermented black beans, ginger and garlic	

SALAD AND SOUP

Crispy Wonton Salad Seasoned wonton chips with mixed greens, in a tangy balsamic vinaigrette. Add blue cheese crumble if you like...	4.50
Duke's Famous Caesar Crisp romaine, garlic croutons, shredded Parmesan cheese	4.95
Maui Onion and Tomato Salad Sweet Maui onions tossed with tomatoes, fresh greens, basil and Maui onion dressing	5.95
Hearts of Palm and Papaya Baby greens, hearts of palm, fresh papaya, craisins, and candied cashews with chutney vinaigrette	5.95
Fisherman's Chowder	4.50

Creamy style with clams, fresh fish, always a coastal favorite

4.95

Sharky's Seafood Bowl

Island style with shrimp, scallops, fresh fish and anything else left in the net

FRESH FISH AND SEAFOOD

These are some of the fresh fish that may be available

Ono

lean white game fish (Wahoo)

Mahi Mahi

sweet and mild (Dorado)

Ahi

flavorful red meat (Yellowfin Tuna)

Salmon

Tender, pink (Atlantic farm-raised)

A'U

juicy, white steak (Swordfish)

Onaga

white and flaky (Hawaiian Snapper)

Opah

white, moist filet (Moon Fish)

Halibut

mild white meat

Your server will explain which fresh fish are available with our popular Pacific Rim preparations:

Parmesan and Herb Crusted Fresh Fish

Market

The House favorite, sauteed with panko, macadamia nuts, lemon and capers, served with seasoned rice and Asian slaw

19.95

Fresh Baked "Duke's Style"

Baked in a garlic, lemon and sweet basil glaze

18.95

Roasted Firecracker Fresh Fish

Spicy chili and garlic aioli, crisp tortilla strips, with black bean avocado relish

19.95

Fresh Ahi Hibachi Style

Marinated in shoyu and ginger. Grilled and served with papaya lime salsa

Market

Seared Seven Spice

Fresh sashimi grade Ahi seared rare, spices, papaya hot mustard sauce over pickled bok choy

17.95

Asian BBQ Salmon

Grilled, with honey sesame glaze and toasted cashews

Market

Tropical Grilled Fresh Fish

Any of the above fresh fish are available grilled with tropical salsa

17.95

Shrimp Scampi

Sauteed with garlic, capers, mushrooms and sun-dried tomatoes with Udon pasta

Market

Coldwater Lobster

Oven roasted 10 oz. lobster tail

Market

Kaha King Crab Legs

One pound steamed and split Arctic king crab legs, served with drawn butter

ISLAND FAVORITES

Fresh Huli Huli* Chicken

14.95

Voted Honolulu's favorite, barbecue style, garlic, ginger, shoyu flavors, with fresh tropical salsa

16.95

Chili Garlic Scallops

Jumbo sea scallops sauteed with seasonal vegetables, shiitake mushrooms, spicy Thai chili sauce and Jasmine rice

Crispy Coconut Shrimp 17.95

Skewered and quick-fried with sweet and spicy Thai chili sauce, tropical fruit salsa, seasoned rice and Asian slaw

Mango BBQ Pork Ribs 16.95

Glazed with our Homemade mango BBQ sauce, served with onion rings and steamed white rice

STEAKS AND PRIME RIB**Prime Teriyaki Steak** 15.95

Top sirloin marinated in soy and sesame, with fresh grilled pineapple

Prime Top Sirloin 16.95

Seasoned and grilled, Maui-style onion strings and roasted red pepper relish

Filet of Beef Tenderloin 21.95

Grilled with Gongonzola cheese, Merlot black plum chutney over crisp onion strings

Herb Roasted Prime Rib 19.95

Slow roasted with fresh herbs and garlic, herb infused au jus

DESSERTS**Kimo's Original Hula Pie 5.95**

This is what the sailors swam to shore for in Lahaina!

Double Chocolate Fudge Cake 5.75

Served warm with Dreyer's macadamia nut ice cream and rich chocolate sauce

New York Style Cheesecake 5.95

With guava strawberry puree and fresh strawberry

Kona Coffee Creme Brulee 6.95

Rich and decadent creme brulee flavored with roasted Kona Coffee and Chocolate

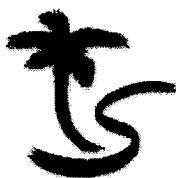
Key Lime Pie 4.95

With shaved white chocolate, kiwi and mango puree

Tropical Sorbet 3.95

A selection of fruit sorbets, raspberry sauce and fresh berries

Prices on all menu items are subject to change. Sales tax will be added to all food and beverage items.

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Jake's Del Mar

Dinner Menu

STARTERS

Artichoke Hearts

Lightly crusted in Japanese Bread Crumbs, Quick-Fried, with Two Sauces

6.00

Panfried Crabcakes

With Roasted Tomato Coulis and Crisp Summer Slaw

10.00

Ahi Poke Rolls

Hand Rolled Daily in Wonton, Quick-Fried, with a Hawaiian Dipping Sauce of Spring Onion, Chile and Soy

7.00

Layered Seafood Cocktail

Tiger shrimp, Blue crab and Field greens on a bed of smoked Nova Scotia Silver Salmon with Lemon Tarragon Vinaigrette

9.50

Fresh Seasonal Mussels

Steamed in a Saffron Broth,
with Ginger and Cilantro

9.00

Grilled Basil Prawns

Wrapped in Fresh Basil Leaves with Prosciutto,
and Garlic Dijon Vinaigrette

10.00

Sashimi of Hawaiian Ahi.

With Wasabi and Pickled Ginger

10.00

Crispy Calamari

Macadamia Nut Coated, on a Sweet and Sour Glaze

7.00

SOUPS AND SALADS

Pacific Seafood Chowder

Fresh Fish, Clams, Vegetables, Bacon, Idaho Potatoes and Cream

4.50

California Carrot Bisque

Star amise and ginger Creme Fraiche

4.00

Romaine and Red Field Greens

With Tarragon Vinaigrette and Housemade Garlic Croutons
With Blue Cheese Crumble

4.50

Hazelnut Salad

Tender Butterleaf Lettuce, Toasted Hazelnuts, Hearts of Palm, Pimentos, Tossed in a Fresh Basil Vinaigrette

5.50

Golden Delicious Apple and Spiced Candied Walnuts

5.50

Goat Cheese, Watercress, Baby Lettuces
and Dried Cranberry Balsamic Vinaigrette

Caesar Salad

Traditional Caesar with Housemade Garlic Croutons and
Parmesan Cheese

4.50

BISTRO

Grilled Burger

Green Chilies and Monterey Jack Cheese or
Grilled Maui Onions and Tillamook Valley Cheddar Cheese

8.00

Marinated New York

Flame Broiled 8 oz. New York Strip with Chipotle Honey Glaze

13.00

Seafood or Chicken Caesar Salad

Your Choice of a Grilled Chicken Breast or

10.00

Daily Fresh Fish

Market Price

SEAFOOD

Flame Broiled Swordfish

Roasted Garlic Herb Marinated
With Avocado Aioli and Pacific Blue Crab

22.00

Pan Roasted Atlantic Salmon

Ponzu sauce, cilantro oil and Salinas Valley spinach

19.00

Black and White Sesame Seared Ahi

Seared rare over a cool green and white asparagus salad with a dark soy honey glaze

22.00

Herb Crusted Northern Halibut

Orange infused lobster broth, soba noodles and Spring vegetable

22.00

Maine Lobster Tails

Oven Roasted Cold Water Tails Served with Melted Butter

36.00

Scampi

Sauteed with Shaved Garlic, Fresh Chervil, Italian Parsley and White Wine, with Parmesan Cheese

19.00

Seafood Fettuccine Provençal

Sea Scallops and Prawns, with Fresh Basil, Garlic and
Vine-Ripened Heirloom Yellow, Orange and Green Tomatoes

16.00

JAKE'S GRILL

Ginger Grilled Breast of Chicken

On Linguine with Stir-Fried Baby Bok Choy, Shittake Mushrooms and Carrots, Asian Sweet and Spicy Sauce

16.00

New York Steak

Flamed Broiled, 12 oz. of Sterling Silver Beef, with Crisp Onion Strings

22.00

Seven Spiced Rib Eye

Spiced rubbed 14 oz. flamed broiled, Midwestern Corn Fed Center Cut Rib Eye with fresh roasted garlic puree

23.00

New Zealand Rack of Lamb

Dijon Mustard Herb Crust, with a Roasted Garlic Port Sauce

22.00

Tournedos of Beef Tenderloin

On a Crostini, with Porcini Mushrooms and Bearnaise

23.00

Half Portion

17.00

Filet Mignon and Lobster

Midwestern Corn Fed Beef and
Roasted Maine Lobster Tail

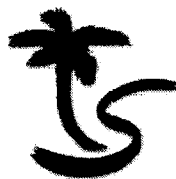
Market Price

DESSERTS

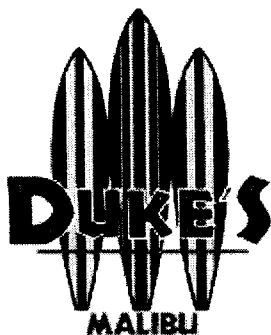
Kimo's Original Hula Pie	6.00
"It's what the sailors swam ashore for in Lahaina"	
White Chocolate Cheesecake	6.00
Double Chocolate Fudge Cake with Vanilla Ice Cream	6.00
Seasonal Fresh Berries with Vanilla Cream	7.00
Mango Kiwi Napoleon with Frangelico Cream	6.00
Tahitian Vanilla Bean Crème Brûlée	6.00
All About Chocolate Sampler	15.00

Prices on all menu items are subject to change. Sales tax will be added to all food and beverage items.

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Duke's Malibu

Dinner Menu

Hawaiian Fresh Fish Summer

During the long Hawaiian summer, local fishermen spend the days casting their nets into the blue Pacific as they have for hundreds of years, at days end they offer their bountiful catch to friends and family. In that tradition Duke's would like to offer our friends a variety of inspired fresh fish preparations from our Pacific playground.

STARTERS

Sashimi	Market
Fresh Ahi with wasabi and shoyu	
Crab and Macnut Wontons	5.95
Crab meat, cream cheese, macadamia nuts, mustard plum sauce	
Poke Rolls	7.95
Hawaii's favorite! Rare Ahi sauteed in rice paper with sweet onions	
Panko Dipped Calamari	6.25
Quick-fried, guava cocktail dipping sauce	
Spicy Sugar Cane Shrimp	8.95
With sweet and spicy Thai chili sauce	
Claypot Chicken Springrolls	5.95
With napa cabbage, carrot, cilantro and Hoisin peanut sauce	
Kawika's Crab Cakes	8.95
Dungeness crab meat with Mango remoulade and homemade potato crisp	
Chinese Black Bean Clams	9.95
One pound fresh clams steamed with fermented black beans, ginger and garlic	

SALAD AND SOUP

Crispy Wonton Salad	4.50
Seasoned wonton chips with mixed greens, in a tangy balsamic vinaigrette. Add blue cheese crumble if you like...	
Duke's Famous Caesar	4.95
Crisp romaine, garlic croutons, shredded Parmesan cheese	
Maui Onion and Tomato Salad	5.95
Sweet Maui onions tossed with tomatoes, fresh greens, basil and Maui onion dressing	
Hearts of Palm and Papaya	5.95
Baby greens, hearts of palm, fresh papaya, craisins, and candied cashews with chutney vinaigrette	
Fisherman's Chowder	4.50

Creamy style with clams, fresh fish, always a coastal favorite

Sharky's Seafood Bowl

4.95

Island style with shrimp, scallops, fresh fish and anything else left in the net

FRESH FISH AND SEAFOOD

These are some of the fresh fish that may be available

Ono

lean white game fish (Wahoo)

Mahi Mahi

sweet and mild (Dorado)

Ahi

flavorful red meat (Yellowfin Tuna)

Salmon

Tender, pink (Atlantic farm-raised)

A'U

juicy, white steak (Swordfish)

Onaga

white and flaky (Hawaiian Snapper)

Opah

white, moist filet (Moon Fish)

Halibut

mild white meat

Your server will explain which fresh fish are available with our popular Pacific Rim preparations:

Parmesan and Herb Crusted Fresh Fish

Market

The House favorite, sauteed with panko, macadamia nuts, lemon and capers, served with seasoned rice and Asian slaw

Fresh Baked "Duke's Style"

19.95

Baked in a garlic, lemon and sweet basil glaze

Roasted Firecracker Fresh Fish

18.95

Spicy chili and garlic aioli, crisp tortilla strips, with black bean avocado relish

Fresh Ahi Hibachi Style

19.95

Marinated in shoyu and ginger. Grilled and served with papaya lime salsa

Seared Seven Spice

Market

Fresh sashimi grade Ahi seared rare, spices, papaya hot mustard sauce over pickled bok choy

Asian BBQ Salmon

17.95

Grilled, with honey sesame glaze and toasted cashews

Tropical Grilled Fresh Fish

Market

Any of the above fresh fish are available grilled with tropical salsa

Shrimp Scampi

17.95

Sauteed with garlic, capers, mushrooms and sun-dried tomatoes with Udon pasta

Coldwater Lobster

Market

Oven roasted 10 oz. lobster tail

Kaha King Crab Legs

Market

One pound steamed and split Arctic king crab legs, served with drawn butter

ISLAND FAVORITES

Fresh Huli Huli* Chicken

14.95

Voted Honolulu's favorite, barbecue style, garlic, ginger, shoyu flavors, with fresh tropical salsa

Chili Garlic Scallops

16.95

Jumbo sea scallops sauteed with seasonal vegetables, shiitake mushrooms, spicy Thai chili sauce and Jasmine rice

Crispy Coconut Shrimp	17.95
Skewered and quick-fried with sweet and spicy Thai chili sauce, tropical fruit salsa, seasoned rice and Asian slaw	
Mango BBQ Pork Ribs	16.95
Glazed with our Homemade mango BBQ sauce, served with onion rings and steamed white rice	

STEAKS AND PRIME RIB

Prime Teriyaki Steak	15.95
Top sirloin marinated in soy and sesame, with fresh grilled pineapple	
Prime Top Sirloin	16.95
Seasoned and grilled, Maui-style onion strings and roasted red pepper relish	
Filet of Beef Tenderloin	21.95
Grilled with Gongonzola cheese, Merlot black plum chutney over crisp onion strings	
Herb Roasted Prime Rib	19.95
Slow roasted with fresh herbs and garlic, herb infused au jus	

DESSERTS

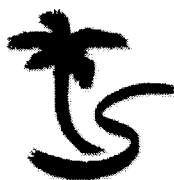
Kimo's Original Hula Pie 5.95

This is what the sailors swam to shore for in Lahaina!

Double Chocolate Fudge Cake	5.75
Served warm with Dreyer's macadamia nut ice cream and rich chocolate sauce	
New York Style Cheesecake	5.95
With guava strawberry puree and fresh strawberry	
Kona Coffee Creme Brul�e	6.95
Rich and decadent creme brulee flavored with roasted Kona Coffee and Chocolate	
Key Lime Pie	4.95
With shaved white chocolate, kiwi and mango puree	
Tropical Sorbet	3.95
A selection of fruit sorbets, raspberry sauce and fresh berries	

Prices on all menu items are subject to change. Sales tax will be added to all food and beverage items.

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Jake's Lake Tahoe

Dinner Menu

STARTERS

Artichoke Hearts

Lightly dusted in Japanese bread crumbs, quick-fried, with two sauces. 6

Pan-Fried Crab Cakes

Roasted Tomato Coulis and Crisp Slaw. 10

Ahi Poke Rolls

Hand rolled daily in wonton, Quick fried, with Hawaiian style dipping Sauce of Spring Onion, Chili and soy. 8

Fresh Seasonal Shellfish

Saffron broth, with ginger and cilantro. 9

Grilled Basil Prawns

Wrapped in fresh basil leaves and prosciutto, with garlic Dijon vinaigrette. 10

Sashimi of Hawaiian Ahi

as available

With wasabi and ginger. 10

Crispy Calamari

Macadamia Nut Coated, on sweet and sour glaze. 7

SOUPS AND SALADS

Pacific Seafood Chowder

Fresh fish, clams, vegetables, bacon, Idaho potatoes and Cream. 5

Roasted Butternut Squash Soup

With sweet apples and creme fraiche. 5

Romaine and Red Field Greens

Tarragon vinaigrette and Housemade garlic croutons. 4.50

With blue cheese crumble. 5.50

Hazelnut Salad

Tender butterleaf lettuce, toasted hazelnuts, hearts of palm and tomato, tossed in fresh basil vinaigrette. 6

Apple and Spiced Candied Walnuts

Goat cheese, watercress, baby lettuces, and dried cranberry balsamic vinaigrette. 6

Caesar Salad

Traditional Caesar with Housemade garlic croutons and Parmesan cheese. 5

BISTRO

Grilled Burger

Grilled Onions and Tillamook Valley Cheddar or Anaheim Green Chili and Monterey Jack Cheese. 8

Seafood or Chicken Caesar Salad

Traditional Caesar Salad - Your Choice of a Grilled Chicken Breast or Daily Fresh Fish. 10

Rib-Eye Steak

Flame broiled with onion rings and honey chipotle sauce. 16

MAIN COURSE

Crispy Herb Crusted Fresh Fish

Lightly seasoned with fresh herbs and Parmesan cheese sauteed with butter, lemon and capers. 22

Pan Roasted Atlantic Salmon

Ponzu sauce, cilantro oil and sauteed fresh spinach. 19

Seven Spiced Ahi

Seared Rare, with Mango Mustard Sauce. 22

Flame Broiled Swordfish

Smoked yellow tomato sauce and winter ratatouille. 22

Australian Lobster Tail

Oven Roasted Cold Water Tail. Served with melted butter. 36

Scampi

Sauteed with Garlic, Tomatoes, Capers, and Basil. 16

Seafood Fettucine Provencal

Sea scallops and prawns, fresh basil, garlic vine ripened yellow and red tomatoes. 16

Seafood "Mixed Grill"

Grilled basil prawns, pan fried crab cake, and daily fresh fish. 19

JAKE'S GRILL

New York Steak

Center Cut Flame Broiled Angus Beef, Sun Dried Tomato and Montrachet Butter. 22

New Zealand Rack of Lamb

Dijon Mustard Herb Crust, with Roasted Garlic Port Sauce. 22

Tournedos of Beef Tenderloin

On a Crostini with Porcini mushroom Sauce and Bearnaise. 23
Half Portion. 17

Filet Mignon and Lobster

Midwestern Corn Fed Beef and Oven roasted Lobster Tail. Market Price

Whole Grain Mustard Broiled Breast of Chicken

Roasted root vegetables, polenta cake and shitake mushroom sauce. 16

DESSERTS

KIMO'S ORIGINAL HULA PIE. 6

"It's what sailors swam ashore for in Lahaina"

White Chocolate Cheesecake. 6

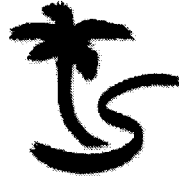
Kahlua Coffee Creme Brulee. 6

Double Chocolate Fudge Cake with Vanilla Ice Cream. 6

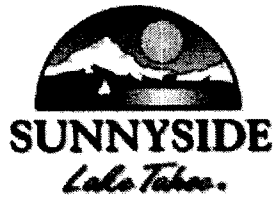
Jake's Special Dessert. 6

Prices on all menu items are subject to change. Sales tax will be added to all food and beverage items.

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Sunnyside Restaurant & Lodge

Dinner Menu

Chris Craft Dinning Room

New American Cooking, Sierra Style

STARTERS

Sunnyside Crispy Zucchini	6.50
<i>"World famous since 1965"</i>	
Herb Grilled Castrovilla Artichoke	6.50
Roasted garlic-basil aioli	
Flash Grilled Pepper Ahi	10.00
Served "sashimi" style with wonton crisps, pickled ginger, wasabi cream	
Smoked Chicken Quesadilla	8.00
Mozzarella, caramelized onions and oven-roasted tomatoes	
Pan Seared Diver Scallops	10.00
Braised spinach, white wine, garlic and butter	

SOUPS AND SALADS

Fisherman's Chowder	4.50
Fresh fish, clams, vegetables, bacon, potatoes and cream	
Chef's Soup	4.50
Hearty and homemade	
Wine Country Greens, Bartlett Pear and Gorgonzola	5.50
Sundried cranberries, toasted walnuts, balsamic vinaigrette	
Caesar Salad	10.00
Shaved Asiago cheese and homemade garlic croutons	
Grilled Romaine Caesar	7.00
Add grilled chicken breast	11.00

Lee's Nightly Specials

Monday

Prime Rib of Pork

Wednesday

Big Cowboy Steak

Friday/Saturday

Black Angus Prime Rib

Tuesday

Mixed Grill

Thursday

Wild Game

Sunday

Cioppino

FRESH FISH

Best of Market**Market Price**

Fresh fish selected daily by our Chef

North Atlantic Salmon**18.50**

Chili crusted with roasted corn, tomato, cilantro, and garlic

Grilled Hawaiian Ahi**21.00**

Fall succotash, smashed potatoes, and red bell pepper sauce

Daily Seafood Pasta**Market Price /td>**

Sunnyside classic recipes using the freshest ingredients

SUNNYSIDE TRADITIONS

Certified Black Angus New York**21.00**

Dijon mustard, kosher salt, black pepper served with crispy fried shallots

Filet Mignon**22.00**

Fingerling potatoes, roasted garlic, fresh crimini mushrooms, and cabernet reduction

Colorado Lamb Chops**24.00**

Spice rubbed, fresh mint mango chutney

Brick Chicken**16.00**

Marinated with a stuffed pasilla chili

Applewood Smoked Pork Ribs**17.50**

Lee's own special BBQ sauce, fresh white corn, and charro beans

Fire Roasted Portabello Mushrooms**15.00**

Grilled with fresh vegetables, garlic, basil, smoked pepper sauce

DESSERTS

Kimo's Hula Pie**6.00**

"It's what the sailors swam ashore for in Lahaina"

Double Chocolate Cake**7.00**

With Dreyer's espresso ice cream

Blackberry Crisp**6.50**

With Dreyer's vanilla bean ice cream

Bread Pudding

7.00

With fresh seasonal fruit and bourbon caramel sauce

Raspberry Sorbet

4.50

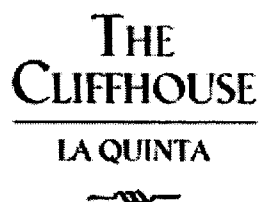
With fresh berries

Prices on all menu items are subject to change. Sales tax will be added to all food and beverage items.

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The Cliffhouse
Dinner Menu

STARTERS

Ahi Carpaccio	9.50
Sashimi style slices of raw tuna with hummus and cucumber salad	
Pan Fried Pacific Crab Cakes	10.75
Served with sherry cayenne mayonnaise and roasted tomatillo salsa	
Crispy Calamari	8.00
Jalapeno buttermilk dipping sauce	
Spice Charred Prawns	9.75
Teardrop tomato, kidney bean and frisee salad, chipotle honey drizzle	
Housemade Onion Rings	5.00
Dark beer battered, quick-fried, barbeque ranch dressing	
Fresh Seasonal Mussels	10.00
Steamed with Central Coast Riesling, garlic and dill, tomato caper relish	
Baked California Artichoke	9.00
Parmesan cheese, garlic croutons and house vinaigrette	

SOUP & SALAD

Tomato and Carrot Soup	5.50
All spice creme fraiche and chevril garnish	
Fisherman's Chowder	5.50
Fish, clams, potatoes, bacon and cream	
Napa Valley Geens	5.75
Blue cheese, dried cranberries, crisp tortilla strips and cilantro vinaigrette	
Caesar Salad	5.50
Traditional Caesar with housemade garlic croutons and parmesan cheese	
Toasted Hazelnut Salad	5.75
Butter leaf lettuce, hearts of palm and fresh basil vinaigrette	
Fire Charred Hearts of Romaine	6.00
Grilled chili Caesar dressing and Parmesan crostini	
Add Pan Seared Pepper Rubbed Tuna	13.50

CANTINA TRADITIONS

Warm Grilled Salmon Salad	13.00
Napa Valley greens, basil oil and tomato-fresh mozzarella garnish	
Grilled Pork Tenderloin	12.00
Chipotle peanut sauce and mango salsa	
Marinated Steak & Yukon Gold Potato Cake	13.75
Flame broiled, rosemary marinated 8 oz. New York Steak	

FRESH FISH & SEAFOOD

Best of Market	MP
Fresh fish selected daily by our Chef	
Macadamia Coconut Crusted Seabass	20.00
Sauteed, with pineapple beurre blanc	
Roasted Corn Husked Wrapped Salmon	19.00
Roma tomatoes, roasted peppers, sweet corn, jack cheese and citrus beurre blanc	
Medallions of Pacific Ahi	23.00
Black pepper seared medium rare, garlic mashed potatoes, and wasabi chive sour cream	
Pan Roasted Fresh St. George's Bank Scallops	20.00
Linguine tossed with seasonal mushrooms, spinach and shallot mushroom reduction	
Sauteed Spiced Giant Prawns	21.00
Avocado, white corn and smoked bacon salsa, crisp fried shallots, sweet corn broth	
Lobster & Filet	38.00
Grilled Maine Lobster tail with citrus flavors and tenderloin of beef with chipotle chili butter	

FROM THE GRILL

New York Steak	22.00
Flame broiled Sterling Silver beef with garlic mashed potatoes	
Filet Mignon	26.00
Midwestern Filet of beef with warm gorgonzola and lingonberry jam	
New Zealand Rack of Lamb	22.00
Rosemary Sourdough crust, classic. Merlot reduction	
Grilled Seven Spice Chicken	17.00
Crispy seasoned arugula, polenta cake, yellow tomato coulis	
Hickory Wood Smoked Prime Rib	23.00
Horseradish sour cream and beef jus	
Cowboy 22oz. Bone-In Ribeye	32.00
Cast iron seared, with red chili spiced onion strings	

Local's Special

Your server will explain this evening's preparation, which includes your choice of soup or salad

Prices on all menu items are subject to change. Sales tax will be added to all food and beverage items.

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CERTIFICATE OF MERIT

I, Anthony G. Graham, declare as follows:

1. I am a member of the State Bar of California, a partner of the law firm of Graham & Martin LLP, and one of the attorneys principally responsible for representing plaintiff Consumer Defense Group Action, Inc. (hereinafter “Consumer Defense Group”, the “noticing party” as to the “60 Day Notice of Intent to Sue” (the “Notice”) served concurrently herewith. I have personal knowledge of the facts set forth herein and, if called upon, could and would testify competently thereto. This certificate of merit accompanies the attached sixty-day notice in which it is alleged the parties identified in the notice have violated Health & Safety Code section 25249.6 by failing to provide clear and reasonable warnings.

2. I have consulted with one or more persons with relevant and appropriate experience or expertise who has reviewed facts, studies, or other data regarding the alleged exposures to the listed chemicals that are the subject of the action.

3. Based on the information obtained through those consultations, and on all other information in my possession, I believe there is a reasonable and meritorious case for the private action. I understand that “reasonable and meritorious case for the private action” means that the information provides a credible basis that all elements of the plaintiffs’ case can be established and the information did not prove that the alleged violator will be able to establish any of the affirmative defenses set forth in the statute.

4. The copy of this Certificate of merit served on the Attorney General attaches to it factual information sufficient to establish the basis for this certificate, including the information identified in Health & Safety Code section 25249.7(h)(2), i.e. the identity of the persons consulted with and relied upon by the certifier, and (2) the facts, studies, or other data reviewed

by those persons.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct. Executed at Irvine, California on February 21, 2003.

CERTIFICATE OF SERVICE

I am over the age of 18 and not a party to this case. I am a resident of or employed in the county where the mailing occurred. My business address is 3 Park Plaza, Suite 2030, Irvine, California 92614.

I SERVED THE FOLLOWING:

- 1.) 60-Day Notice of Intent to Sue Under Health & Safety Code Section 24249.6 and Certificate of Merit;
- 2.) The Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65): A Summary (*only sent to Violator*);
- 3.) Supporting documents for Certificate of Merit (*only sent to Office of Attorney General, Office of Proposition 65 Enforcement*);

by enclosing a true copy of the same in a sealed envelope addressed to each person whose name and address is shown below and depositing the envelope in the United States mail with the postage fully prepaid:

Date of Mailing: February 21, 2003

Place of Mailing: Irvine, California

NAME AND ADDRESS OF EACH PERSON TO WHOM DOCUMENTS WERE MAILED:

Bill Parsons, CEO
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225 Plaza, Street
Solana Beach, CA 92075

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South Lake Tahoe, CA 96150

Nevada County DA
201 Church Street, Suite 8
Nevada City, CA 95959

Placer County District Attorney
11562 B Avenue
Auburn, CA 95603

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.

Dated: February 21, 2003
