

**Dinner** Specials

#### **STARTERS**

# Heirloom Tomato BLT Salad (GF)... \$9

Romaine, Heirloom Tomato, Honey Smoked Bacon, Parmesan Cheese, Fines Herbes, Balsamic Crouton, Buttermilk Dressing

# **Squash (GF)...**\$14

Summer Squash, Prosciutto di Parma, Whipped Goat Cheese, Watermelon Gastrique, Micro Greens

ENTRÉE

## \*New York Striploin (GF)...\$42

Green Peppercorn and Brandy Demi-Glace, Mashed Potatoes, Vegetable

## Rockfish...\$23

Beer Battered, Tartar Sauce, Yukon Gold Potato Wedges, Fresh Dill, Lemon

## **Lamb Ragu...** \$29

Braised Leg of Lamb, Gnocchi, Tomato Sauce, Ricotta Cheese, Fresh Herbs, Parmesan Reggiano

DESSERT

### **B-52 Ice Cream...** \$6

House Spun Sweet Cream Ice Cream, B-52 Bite Pieces, Spiced Hazelnuts

\*\* All Produce on our specials this evening has been sourced from New Heritage Farms or Courage to Grow, both located in Spokane Valley.\*\*

"Cooking is like love. It should be entered into with abandon or not at all." - Harriet Van Horne

\*May be cooked to order, consumption of raw or undercooked food may lead to food borne illness