

June Dinner

Appetizers

Butte Roll \$

A large roll stuffed with garlic cream cheese & topped with an herb crackle. Serves 2-4

Fried Calamari \$

Lightly floured & deep-fried calamari served with house garlic mayo & lemon

Shrimpvocado \$

1/2 an avocado filed with Oregon bay shrimp salad & finished with lemon olive oil.

Strawberry Caprese \$

Fresh mozzarella, local strawberries dressed in balsamic vinegar, black pepper & fresh basil

House Green Side Salad \$

Spring greens, shredded carrots, cucumbers & red radish, toasted pumpkin seeds & your choice of house dressing: Passionfruit Vinaigrette, Blue Cheese, Buttermilk Ranch, Italian Vinaigrette

Strawberry Spinach Side Salad \$

Local strawberries, spinach, bacon vinaigrette, candied pecans & fresh goat cheese.

Shrimp Spring Rolls \$

Large shrimp, Vietnamese shrimp mousse, thin wheat wrapper, deep-fried. Served with cilantro peanut sauce & sweet Thai chili sauce.

Summer Clams \$

Fresh clams, white wine, garlic & extra-virgin olive oil. Served with bruschetta

Entrées

Pork Spare Ribs \$

Half a rack of BBQ pork spare ribs, pan-fried potatoes & green beans in bacon vinaigrette

Halibut & Chips \$

Battered & deep-fried fresh halibut served with house lemon tartar sauce & house fries.

Teriyaki Chicken Dinner \$

A grilled teriyaki chicken thigh & breast with your choice of rice & sesame stir-fried vegetables

Cowboy Burger \$

1/2 pound Snake River Farms wagyu patty on a toasted Hokkaido bun with bacon, garlic mayo, BBQ sauce, cheddar cheese & sweet onion rings. Served with house fries or house green salad.

Linguine with Clams \$

Fresh clams, extra-virgin olive oil, garlic, white wine & parsley. Served with garlic bread.

Summer Squash Rissotto \$

Summer squash & zucchini, aromatic vegetables, white wine, cream & cheese

Steak \$

Grilled steak with smoked fingerling potatoes & grilled asparagus.

