

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

- Lamb Pops** four frenched herb rubbed lamb chops, pomegranate orange glaze, served medium rare 15
pairs well with GILBERT CELLARS Left Bank, Bourbon Berry, GUINNESS stout
- Marrow Bones** split roasted herbed marrow bones, olive oil crostini 14
pairs well with ANTOLIN Malbec, Larceny Bourbon, YAKIMA CRAFT Good Monk
- Fresh Fruit and Nut Salad** fresh greens and romaine blend, blue cheese crumbles, granny smith apples, candied walnuts, balsamic glaze 9
pairs well with ELK COVE Rose of Pinot Noir, Apple Melon Tea, HOP NATION Daily Weiss

ENTREES

- Yakima Steak Company's Ultimate Surf and Turf** cold water lobster tail, six prawns, two u-10 seared scallops with beurre blanc, choice of steak, salmon and halibut seafood risotto, seared squash and zucchini 100
pairs well with GILBERT CELLARS unoaked chardonnay, Yakima Steak Company Mule, HOP NATION Daily Weiss
- Grilled Halibut** grilled Yakima corn and red bell peppers, with watermelon salsa 36
pairs well with JONES OF WASHINGTON Pinot Gris, Citrus Ginger Bliss Martini, ICICLE Bootjack IPA
- Cold Water Lobster Tail** 12-14 ounce broiled, house drawn butter, salmon and halibut seafood risotto, squash medley 49
pairs well with GILBERT CELLARS Unoaked Chardonnay, The Back Nine, COWICHE CREEK Tiny Dog
- Tenderloin Medallions and Prawns** 8 oz tenderloin, sauteed prawns in beurre blanc, Yukon Gold mashed potatoes, veal demi glace, seared zucchini spears quantities may be limited 34
pairs well with GILBERT CELLARS Allobroges, Steak Company Manhattan, YAKIMA CRAFT 1982
- Rack of Lamb** frenched herb rubbed rack of lamb with pomegranate-orange glaze, served with Yukon Gold mashed potatoes 46
pairs well with OWEN ROE Sharecropper's Merlot, Truly Old Fashioned, IRON HORSE Irish Death
- Six Cheese Gocce Pasta** chardonnay cream sauce, cheese filled purses, sauteed with peppers, onions and eight large gulf prawns, served with toasted baguette 28
pairs well with NHV Guinevere, Sazerac Blue, YAKIMA CRAFT Achilles Barley Wine Beer
- Seared Diver Scallops** served with salmon and halibut seafood risotto and squash medley, topped with beurre-blanc 36
pairs well with TWO MOUNTAIN Riesling, Cadillac Margarita, IRON HORSE Hi Five Hefe
- Breast of Maple Leaf Duck** served with brussel sprouts, house risotto, and duck toast, topped with orange-pomegranate glaze 24
pairs well with POWERS Syrah, Ginger Citrus Bliss Martini, HOP NATION Cream On