

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

- Poke Duo** ahi poke, salmon and avocado poke, seaweed salad, topped with tobiko, served with wonton chips 14
pairs well with TWO MOUNTAIN Rose, Vinn Baijiu Rice Vodka, HOP NATION Daily Weiss
- Duck Breast Crostini** seared sliced maple leaf duck breast cooked medium rare, pomegranate-orange gelee, duck moultard crostinis 15
pairs well with SUBSTANCE Cabernet Sauvignon, Ginger Citrus Bliss Martini, HOP NATION Cream On
- Charcuterie Plate** select cheeses, cured meats, fruit and nuts, honey, and crostinis 18
pairs well with HAHN Chardonnay, Larceny Bourbon, IRON HORSE High Five Hefe

ENTREES

- YSC Steak and Lobster** choose any of our hand cut steaks, cold water lobster tail, salmon and halibut seafood risotto, sauteed haricot verts 69
pairs well with GILBERT CELLARS Unoaked Chardonnay, Company Mule, HOP NATION Daily Weiss
- Kurobuta Pork Shank** "The Kobe of Pork" aromatic seasoned braised Kurobuta pork shank, mushroom risotto, cinnamon brown sugar glazed sweet potatoes 36
pairs well with TERRA BLANCA Cabernet Sauvignon, Lucky Irish, HOP NATION Daily Weiss
- Cold Water Lobster Tail** 10-12 ounce broiled, house drawn butter, salmon and halibut seafood risotto, seared zucchini spears 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 38
quantities may be limited
pairs well with TAMARACK CELLARS Firehouse Red, 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 and roasted brussel sprouts 46
pairs well with OWEN ROE Sharecropper's Merlot, Truly Old Fashioned, GUINNESS Draught
- Tomahawk Pork Chop** bone-in pork loin chop served with housemade apple compote, Yukon Gold mashed potatoes, and sauteed haricot verts 26
pairs well with CONO SUR Pinot Noir, Company Mule, HOP NATION Daily Weiss
- 3 U-10 Seared Diver Scallops** served with salmon and halibut seafood risotto and seared zucchini spears, topped with beurre-blanc 36
pairs well with HAHN Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe