

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 moulard 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 22
pairs well with HAHN Chardonnay, Larceny Bourbon, IRON HORSE High Five Hefe

ENTREES

- YSC Ultimate Surf and Turf** choose any of our hand cut steaks, cold water lobster tail, six prawns, two u-10 seared scallops with beurre blanc, salmon and halibut seafood risotto, and seared zucchini spears 100
pairs well with ANTOLIN Chardonnay, Company Mule, HOP NATION Daily Weiss
- Bourbon Demi 12 oz. New York Steak** topped with bourbon demi-glace, mushrooms and onions served with Yukon Gold mashed potatoes and sauteed green beans 38
pairs well with VALICOFF Malbec, Lucky Irishman, HOP NATION Daily Weiss
- Cold Water Lobster Tail** 10-12 ounce broiled, house drawn butter, salmon and halibut seafood risotto, seared zucchini spears 59
pairs well with KRIS Pinot Grigio, 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 39
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 49
pairs well with OWEN ROE Sharecropper's Merlot, Truly Old Fashioned, GUINNESS Draught
- Grilled Lemon Pepper Halibut** topped with beurre blanc, served with house risotto, and sauteed green beans 34
pairs well with KIM CRAWFORD Sauvignon Blanc, Negroni, VALLEY BREWING CO. Blonde Bite
- Tomahawk Pork Chop** bone-in pork loin chop served with housemade apple compote, Yukon Gold mashed potatoes, and sauteed green beans 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