

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

- Seared Scallop Appetizer** 2 seared jumbo diver scallops, red bell pepper risotto cakes, and housemade romesco 16
pairs well with HAHN Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe
- Poke Duo** ahi poke, salmon and avocado poke, seaweed salad, topped with red and green tobiko, served with wonton chips 14
pairs well with TWO MOUNTAIN Rose, Vinn Baijiu Rice Vodka, HOP NATION Daily Weiss
- Charcuterie Plate** select cheeses, cured meats, fruit, nuts, honey, and crostinis 22
pairs well with HAHN Chardonnay, Larceny Bourbon, IRON HORSE High Five Hefe

ENTREES

- Filet and Lobster** six ounce filet, half of a cold water 10-12 oz lobster tail, drawn butter, red pepper risotto cakes with housemade romesco and steamed broccolini 59
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
- Seared Jumbo Diver Scallops** served with seafood risotto and zucchini spears, topped with beurre-blanc 32
pairs well with HAHN Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe
- Tenderloin Medallions and Prawns** 8 oz. tenderloin, sauteed prawns in beurre blanc, Yukon Gold mashed potatoes, veal demi glace, zucchini spears 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
- Wild Pacific Rockfish** grilled, topped with fresh mango salsa, served over risotto and sauteed green beans 24
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 chutney, Yukon Gold mashed potatoes, and sauteed green beans 26
pairs well with CONO SUR Pinot Noir, Company Mule, HOP NATION Daily Weiss