

# 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 red and green tobiko, served with wonton chips 14  
pairs well with KRIS Pinot Grigio, 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 bell pepper risotto cakes with housemade romesco and sauteed green beans 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** two seared jumbo diver scallops, red bell pepper risotto cakes, housemade romesco, sauteed zucchini spirals 24  
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
- Roasted Chicken Breast** seasoned bone-in chicken breast, sauteed zucchini spirals, and housemade marinara 22  
pairs well with L'ECOLE No. 41 Chardonnay, Ginger-Citrus Bliss,  
BADGER MTN. BREWING Bimbo Beach Honey Blonde
- 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,  
BADGER MTN BREWING Crema Stout
- 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