

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, COWICHE CREEK Tiny Dog
- Charcuterie Plate** select cheeses, cured meats, fruit, nuts, honey, and crostinis 20
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, 100
twin 6 oz. lobster tails, six prawns, two jumbo seared scallops with beurre blanc, seafood risotto, and seared zucchini spears
pairs well with HAHN Chardonnay, Jim's Mule, HOP NATION Daily Weiss
- Filet and Lobster** six ounce filet, a 6 oz. lobster tail, drawn butter, red bell pepper risotto 49
cakes with housemade romesco and sauteed green beans
pairs well with ANTOLIN Chardonnay, Company Mule, HOP NATION Daily Weiss
- Stuffed Northwest King Salmon** lobster stuffed 8 oz. salmon fillet, beurre blanc, 39
house risotto and zucchini spears
pairs well with TREVERI Rose, Cherry Margarita, YAKIMA CRAFT Wizard IPA
- Tomahawk Pork Chop** bone-in pork loin chop served with housemade apple chutney, 26
Yukon Gold mashed potatoes, and sauteed green beans
pairs well with CONO SUR Pinot Noir, Company Mule, VALLEY BREWING CO. Blonde Bite
- Bourbon Demi Bistro Tender Steak** topped with bourbon demi-glace, 38
mushrooms and onions served with Yukon Gold mashed potatoes and sauteed green beans
pairs well with VALICOFF Malbec, Lucky Irishman, VALLEY BREWING CO. River Road Red
- Seared Jumbo Diver Scallops** two seared jumbo diver scallops, red bell pepper risotto 24
cakes, housemade romesco, sauteed green beans
pairs well with HAHN Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe
- Tenderloin Medallions and Prawns** 8 oz. tenderloin, sauteed prawns in beurre blanc, 39
Yukon Gold mashed potatoes, veal demi glace, zucchini spears
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, 49
served with Yukon Gold mashed potatoes and roasted brussel sprouts
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 24
and sauteed green beans
pairs well with KIM CRAWFORD Sauvignon Blanc, Negroni, VALLEY BREWING CO. Blonde Bite