

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

- Marrow Bones** split roasted herbed marrow bones, served with olive oil crostinis 15
- Lobster and Risotto Cake Duo** 2 handmade lobster cakes, 2 risotto and bell pepper cakes, with house-made romesco and hollandaise 10

ENTREES

- Filet and Lobster** six ounce filet, a 7 oz. lobster tail, drawn butter, red bell pepper risotto cakes with housemade romesco and sauteed brussel sprouts 49
pairs well with GILBERT CELLARS Unoaked Chardonnay, Company Mule, HOP NATION Daily Weiss
- Stuffed Northwest King Salmon** lobster stuffed 8 oz. salmon fillet, beurre blanc, house risotto and grilled asparagus 39
pairs well with TREVERI Rose, Cherry Margarita, YAKIMA CRAFT Wizrd IPA
- Shrimp Scampi** ten prawns sauteed in classic scampi sauce and angel hair pasta 26
pairs well with NHV Pinot Gris, Perfect Margarita, 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, VALLEY BREWING CO. River Road Red
- Seared Jumbo Diver Scallops** two seared jumbo diver scallops, red bell pepper risotto cakes, housemade romesco, sauteed green beans 24
pairs well with HAHN Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe
- 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