CHEF'S SPECIALS recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

| Lobster and Risotto Cake Duo 2 hand-made lobster cakes with hollandaise and 2 risotto and bell pepper cakes with house-made romesco | 12 |
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| ENTREES | |
| Cowboy Steak 24 oz USDA Prime Dry-Aged Bone-In Ribeye, served with Yukon Gold Mashed potatoes, grilled asparagus and a double pour of Basil Hayden bourbon pairs well with ALEXANDRIA NICOLE A2 Cabernet Sauvignon, VALLEY BREWING CO. river road red | 95 |
| Filet and Lobster six ounce filet, a 7 oz. lobster tail, drawn butter, red bell pepper risotto cakes with housemade romesco and grilled asparagus pairs well with GILBERT CELLARS Allobroges, Company Mule, HOP NATION Daily Weiss | 54 |
| Bacon and Blue Ribeye 16 oz. ribeye, topped with melted blue cheese and bacon crumbles, served with crispy fried onion strings, Yukon Gold mashed potatoes and grilled asparagus pairs well with SUBSTANCE Cabernet Sauvignon, Company Manhattan, YAKIMA CRAFT 1982 | 49 |
| Stuffed Steelhead lobster stuffed 8 oz. steelhead fillet, beurre blanc, seafood risotto and sauteed green beans pairs well with CHARLES & CHARLES Rose, Spicy Pear Martini, YAKIMA CRAFT 1982 | 32 |
| Shrimp Scampi ten prawns sauteed in classic scampi sauce and angel hair pasta served with toasted baguette pairs well with NHV Pinot Gris, Perfect Margarita, IRON HORSE Hi-Five Hefe | 26 |
| Wild Pacific NW Rockfish mediterannean style, grilled, topped with tapenade of sauteed spinach, kalamata olives, red onion, tomato, and capers with fresh oregano, over a bed of angel hair pasta, served with toasted baguette pairs well with KANA Katie Mae, Mojito, HOP NATION Cream On | 26 |
| Tomahawk Pork Chop bone-in pork loin chop, house-made bbq glaze, sauteed onion ribbons, Yukon Gold mashed potatoes and sauteed green beans pairs well with VALICOFF Malbec, Company Mule, VALLEY BREWING CO. River Road Red | 28 |
| Seared Jumbo Diver Scallops two seared jumbo diver scallops, house risotto, housemade romesco and sauteed green beans pairs well with GILBERT CELLARS Unoaked Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe | 26 |