

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

- Lamb Skewers** 2 lamb, feta and fresh herb blend skewers, served with naan bread, house-made cucumber sauce, sliced cucumber and red onion 12
- Mediterranean Platter** roasted red bell pepper romesco hummus, kalamata olives, cucumber slices, roasted red peppers and garlic, pickled vegetables, feta and naan bread 12

ENTREES

- Tomahawk Ribeye** 24 oz USDA Prime Bone-In Ribeye, served with Yukon Gold Mashed potatoes and sauteed green beans 79
pairs well with ALEXANDRIA NICOLE A2 Cabernet Sauvignon, VALLEY BREWING CO. river road red
- Filet and Lobster** six ounce filet mignon, 6 oz. lobster tail, drawn butter, house risotto and sauteed green beans 54
pairs well with GILBERT CELLARS Allobroges, Company Mule, HOP NATION Daily Weiss
- 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 sauteed green beans 49
pairs well with SUBSTANCE Cabernet Sauvignon, Company Manhattan, YAKIMA CRAFT 1982
- Stuffed Steelhead** lobster stuffed 8 oz. steelhead fillet, beurre blanc, house risotto and sauteed green beans 32
pairs well with CHARLES & CHARLES Rose, Spicy Pear Martini, YAKIMA CRAFT 1982
- Shrimp Scampi** ten prawns sauteed in classic scampi sauce and angel hair pasta served with toasted baguette 26
pairs well with NHV Pinot Gris, Perfect Margarita, IRON HORSE Hi-Five Hefe
- Wild Pacific NW Rockfish** mediteranean 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 26
pairs well with KANA Katie Mae, Mojito, HOP NATION Cream On
- Tomahawk Pork Chop** bone-in pork loin chop, house-made bbq glaze, crispy fried onion strings, Yukon Gold mashed potatoes and sauteed green beans 28
pairs well with VALICOFF Malbec, Company Mule, VALLEY BREWING CO. River Road Red
- Seared Jumbo Diver Scallops** two seared jumbo diver scallops topped with beurre-blanc, served with house risotto and sauteed green beans 26
pairs well with GILBERT CELLARS Unoaked Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe