

# CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

## ENTREES

- 32 oz Tomahawk Ribeye** USDA Prime bone-in ribeye with red wine demi glace, 79  
served with roasted baby red potatoes and sauteed green beans  
pairs well with JB NEUFELD Two Blondes Cabernet Sauvignon, Autumn in Speyside,  
COWICHE CREEK BREWING CO. "GROWN4U" Fresh Hop IPA
- New York Steak Pizzaiola** 12 or 16 oz biased cut New York steak 12 oz. 34/16 oz. 41  
topped with sauteed mushrooms and onions, served with angel hair pasta  
topped with housemade marinara with just the right amount of spice and toasted french bread  
pairs well with ANTOLIN Cabernet Sauvignon, Sazerac Cocktail, GUINNESS stout
- Filet and Lobster** six ounce filet mignon, 6 oz. lobster tail, drawn butter, 54  
house risotto and sauteed green beans  
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 49  
bacon crumbles, served with crispy fried onion strings, Yukon Gold mashed potatoes and  
grilled zucchini spears  
pairs well with SUBSTANCE Cabernet Sauvignon, Company Manhattan, YAKIMA CRAFT 1982
- Stuffed Steelhead** lobster stuffed 8 oz. steelhead fillet, beurre blanc, 32  
house risotto and sauteed green beans  
pairs well with CHARLES & CHARLES Rose, Spicy Pear Martini, VALLEY BREWING CO. Blonde Bite
- Wild Pacific NW Rockfish** mediteranean style, grilled, topped with tapenade 26  
of sauteed spinach, kalamata olives, red onion, tomato, and capers with fresh oregano,  
over a bed of angel hair pasta, served with toasted french bread  
pairs well with KANA Katie Mae, Mojito, HOP NATION Cream On
- Tomahawk Pork Chop** bone-in pork loin chop, agrodulce of fresh local apples, 30  
raisins and riesling, Yukon Gold mashed potatoes and grilled zucchini spears  
pairs well with VALICOFF Malbec, Company Mule, VALLEY BREWING CO. River Road Red
- Seared Jumbo Diver Scallops** three seared jumbo diver scallops topped with 28  
beurre-blanc, served with house risotto and sauteed green beans  
pairs well with GILBERT CELLARS Unoaked Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe

## DESSERT

- Lemon Cheesecake** topped with fruit vareigate and fresh blackberries 10
- Bourbon Pecan Pie** housemade personal pie made with Kentucky Straight bourbon and 10  
whole Southern pecans, baked to perfection and topped with vanilla bean ice cream
- Classic Cheesecake** topped with housemade bourbon caramel praline 8