

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

Fried Oysters 12 breaded, fried and served with house-made tartar and cocktail sauce 10

ENTREES

Porterhouse 24 oz. steak with red wine demi, roasted red potatoes and grilled asparagus topped with hollandaise 69

pairs well with JB NEUFELD Two Blondes Cabernet Sauvignon, Autumn in Speyside,
COWICHE CREEK BREWING CO. Tiny Dog

Steak Oscar 8 oz. filet mignon topped with lobster and hollandaise, served with Yukon Gold mashed potatoes and grilled asparagus 49

pairs well with VALICOFF Malbec, Sazerac Cocktail, GUINNESS stout

Filet and Lobster 6 oz. 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 grilled zucchini spears 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, VALLEY BREWING CO. Blonde Bite

Bone-in Pork Chop topped with mushroom demi, Yukon Gold mashed potatoes and grilled zucchini spears 30

pairs well with KINGS RIDGE Pinot Noir, Truly Old Fashioned, WANDERING HOP Brite Eyes

Seared Jumbo Diver Scallops three seared jumbo diver scallops topped with beurre-blanc, served with house risotto and sauteed green beans 28

pairs well with GILBERT CELLARS Unoaked Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe

DESSERT

Bourbon Pecan Pie housemade personal pie made with Kentucky Straight bourbon and whole Southern pecans, baked to perfection and topped with vanilla bean ice cream 10

Bourbon Caramel Praline Cheesecake classic cheesecake, topped with a housemade pecan caramel topping 8