

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

Fried Scallops	four breaded scallops, deep fried, sweet chili slaw	15
Lobster Cakes	two lobster cakes, crostini, tomato slices, arugula, with sriracha aioli	12

ENTREES

16 oz. Bacon and Bleu Ribeye	16 oz. Ribeye, topped with warmed bacon and bleu cheese, Yukon Gold mashed potatoes and rainbow swiss chard pairs well with JB NEUFELD Two Blondes Cabernet Sauvignon, Autumn in Speyside, SINGLE HILL Eastside IPA	49
Seafood Platter	8 oz. grilled steelhead fillet, six sauteed prawns, two seared scallops, 6 oz. lobster tail, beurre blanc, drawn butter, house risotto and grilled asparagus pairs well with NOVELTY HILL Sauvignon Blanc, Perfect Margarita, VARIETAL Africanized Wolves	75
Steak Oscar	8 oz. Filet Mignon topped with lobster and hollandaise, Yukon Gold mashed potatoes and grilled asparagus pairs well with VALICOFF Malbec, Sazerac Cocktail, GUINNESS stout	49
Filet and Lobster	6 oz. filet mignon, 6 oz. lobster tail, drawn butter, house risotto and sauteed green beans pairs well with GILBERT CELLARS Allobroges, Company Mule, HOP NATION Daily Weiss	56
Stuffed Steelhead	lobster stuffed 8 oz. steelhead fillet, beurre blanc, house risotto and sauteed green beans pairs well with CHARLES & CHARLES Rose, Spicy Pear Martini, VALLEY BREWING CO. Blonde Bite	32
Bone-in Pork Chop	agrodulce of apples, raisins and riesling, Yukon Gold mashed potatoes and sauteed green beans pairs well with KINGS RIDGE Pinot Noir, Truly Old Fashioned, WANDERING HOP Brite Eyes	28
Seared Jumbo Diver Scallops	three seared jumbo diver scallops, rainbow swiss chard, lobster risotto, roasted tomato vinaigrette pairs well with GILBERT CELLARS Unoaked Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe	32

DESSERT

Bourbon Caramel Praline Cheesecake	classic cheesecake, topped with a housemade pecan caramel topping	9
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