

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

Coconut Prawns	six large coconut breaded prawns, sweet chili sauce	12
Lobster Cakes	two lobster cakes, roasted corn salsa, sriracha aioli	14
Spinach Dip	cheesy spinach dip, served with crostinis	12
Fried Brussel Sprouts	flash fried, tossed with garlic and balsamic glaze	12

ENTREES

16 oz. Smoky New York	16 oz. New York mesquite seasoned steak, Yukon gold mashed potatoes, balsamic glazed crispy fried brussel sprouts, crispy fried onion strings pairs well with JB NEUFELD Two Blondes Cabernet Sauvignon, Laphroaig, GUINNESS Stout	50
Filet and Lobster	6 oz. filet mignon, 6 oz. lobster tail, drawn butter, house risotto, sauteed green beans pairs well with GILBERT CELLARS Allobroges, Company Mule, HOP NATION Daily Weiss	60
Medallions and Prawns	three tenderloin medallions, three grilled prawns, Yukon gold mashed potatoes, grilled zucchini spears topped with demi-glace, beurre blanc pairs well with NARRATIF Red Blend, St. Germaine Spritzer, WANDERING HOP Brite Eyes Sessional IPA	40
Chicken Bianco	two herb panko crusted chicken breasts topped with bianco sauce, fingerling potatoes confit, grilled asparagus pairs well with L'ECOLE NO 41 Chardonnay, St. Germaine Spritzer, COWICHE CREEK Fickle Blonde	26
Coconut Curry Prawns	large gulf prawns sauteed with sweet red peppers in a coconut and green curry sauce over creamy risotto pairs well with CHASING VENUS Sauvignon Blanc, Company Mule, VALLEY BREWING Blonde Bite	28
Bone-in Pork Chop	grilled bone-in pork chop topped with mushroom tarragon cream sauce, Yukon gold mashed potatoes and sauteed green beans pairs well with BENTON LANE Pinot Noir, Sazerac, HAAS Experimental	26
Beef Stroganoff	braised beef, onions and mushrooms, tossed with cavatappi, topped with sour cream and served with crostinis pairs well with VALICOFF Malbec, YSC Manhattan, HOP CAPITAL 1982 Amber	26

DESSERT

Berries and Cream	fresh berries with housemade sweet devonshire whipped cream	8
Vanilla Bean Creme Brulee	vanilla bean, made in-house, served with a dollop of fresh cream and berries	10