

CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

STARTERS

Two Seared Scallops	beet puree with citrus slaw	15
Lobster Cakes	two lobster cakes, crostini, tomato slices, arugula, with sriracha aioli	12
Manila Clams	one pound of manila clams steamed in white wine, butter, shallots, fennel and garlic, served with toasted bread	18

ENTREES

Hand-Cut 32 oz. Bone-In Ribeye	red wine reduction, root vegetable potato hash and local grilled asparagus pairs well with JB NEUFELD Two Blondes Cabernet Sauvignon, Barrel-Aged Manhattan, BOOTJACK IPA	79
16 oz. Bacon and Bleu Ribeye	16 oz. Ribeye, topped with warmed bacon and bleu cheese and crispy fried onion strings Yukon Gold mashed potatoes and local grilled asparagus pairs well with SUBSTANCE Cabernet Sauvignon, Autumn in Speyside, SINGLE HILL Eastside IPA	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
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
Twin Lobster Tails	two lobster tails with drawn butter served with seafood couscous and local grilled asparagus pairs well with CHARLES & CHARLES Rose, Spicy Pear Martini, VALLEY BREWING CO. Blonde Bite	75
Halibut	6 oz. pan seared fillet, tri-colored couscous, beet puree, citrus slaw and beurre blanc pairs well with L'ECOLE Chardonnay, Ginger Bliss Martini, COWICHE CREEK YPA	32
Seared Jumbo Diver Scallops	three seared jumbo diver scallops, asparagus risotto, citrus slaw and beet puree pairs well with GILBERT CELLARS Unoaked Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe	32

DESSERT

Housemade Bread Pudding	topped with a housemade bourbon pecan caramel topping	9
-------------------------	---	---