

## CHEF'S SPECIALS

recommended pairings listed by wine, handcrafted cocktail, draft beer

### STARTERS

Braised Beef Ravioli	four fried raviolis with mushroom butter sauce	12
Lobster Cakes	two lobster cakes, crostini, tomato slices, arugula, with sriracha aioli	12
Manila Clams	half pound of manila clams steamed in white wine, butter, shallots, fennel and garlic, served with toasted bread	10

### ENTREES

16 oz. Bacon and Bleu New York	16 oz. New York steak, topped with warmed bacon and bleu cheese and crispy fried onion strings Yukon Gold mashed potatoes and grilled asparagus	42
	pairs well with SUBSTANCE Cabernet Sauvignon, Autumn in Speyside, SINGLE HILL Eastside IPA	
Filet and Lobster	6 oz. filet mignon, 6 oz. lobster tail, drawn butter, house risotto and sauteed green beans	56
	pairs well with GILBERT CELLARS Allobroges, Company Mule, HOP NATION Daily Weiss	
Bone-in Pork Chop	local peach and balsamic glaze, Yukon Gold mashed potatoes and sauteed green beans	28
	pairs well with BENTON LANE Pinot Noir, Truly Old Fashioned, WANDERING HOP Brite Eyes	
Clams Vongole	steamed clams in a white wine garlic sauce, butter, fennel and shallots with angel hair pasta	24
	pairs well with CHARLES & CHARLES Rose, Spicy Pear Martini, VALLEY BREWING CO. Blonde Bite	
Halibut	6 oz. pan seared fillet, risotto, beet puree, citrus slaw and beurre blanc	32
	pairs well with L'ECOLE Chardonnay, Ginger Bliss Martini, COWICHE CREEK FARMER'S WAY	
Seared Jumbo Diver Scallops	three seared jumbo diver scallops, asparagus risotto, citrus slaw and beet puree	32
	pairs well with GILBERT CELLARS Unoaked Chardonnay, Cadillac Margarita, IRON HORSE Hi Five Hefe	

### DESSERT

House Peach Cobbler	local fresh peaches in bourbon sauce, topped with vanilla ice cream	10
Classic Cheesecake	topped with fresh peaches in bourbon sauce	9