

STARTERS

- Lobster Bisque 15.00
- Roasted Garlic and Peppers with Goat Cheese and Grilled Baguette 12.00
- Malpeque (P.E.I.) Oysters on the Half Shell -OR- Baked Rockefeller 20.00
- Cajun Seared Tuna with Avocado Lime Salsa 16.00
- French Baguette with Boursin Whipped Butter 2.00 Per Person
- Mozzarella and Tomato Stuffed Gnocchi with Pesto Cream Sauce, Balsamic Glaze 15.00

SALADS

- Mixed Field Greens with Your Choice of Dressing 9.00
- Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00
- Beet Salad...Frisee and Radicchio, Pistachios, Crumbled Goat Cheese, Beets, Citrus, Orange Vinaigrette 12.00
- Best Wedge Ever...Chopped Romaine with Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing 12.00
- Entrée Size + \$5.00 Add Protein Chicken 7.00 Steak 9.00 Shrimp 9.00

ENTREES

- Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Sauce 30.00
- Oven Roasted Salmon with Braised Red Cabbage, Basmati Rice, Maple Miso Sauce 32.00
- Char Grilled Mahi Mahi Piccata with Warm Bean Salad, Garlic Spinach 34.00
- Pan Seared Swordfish with Thai Red Curry Sauce, Basmati Rice, Stir fry Vegetables 34.00
- Shrimp Spaghetti with Capers, Tomatoes, Garlic, Shallots, Spinach, White Wine Herb Sauce, Balsamic Glaze 38.00
- Roasted Spaghetti Squash with Mushroom Bolognese, Basil 22.00
- Northern Fried Chicken with Buttered Noodles, Mashed Potatoes and Gravy, Sweet Peas 26.00
- 8oz Prosciutto Wrapped Chicken Breast with House made Spaetzle, Paprika Mustard Sauce 25.00
- *Pan Seared Duck Breast with Pomegranate Molasses Sauce, Grapefruit, Pomegranate Seeds, Wild Rice Pilaf 40.00
- *6oz Char Grilled Filet with, Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini 40.00
- *12oz Char Grilled NY strip Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 40.00
- Bo Ssam...Spicy Korean Pork Lettuce Wraps with Pickled Jalapenos, Basmati Rice, Sriracha Slaw 26.00
- Lasagna Bolognese...Veal Ragu Layered with 3 Cheese Blend, Spinach, Tomato Basil Cream Sauce 26.00
- Red Wine Braised Lamb Shank with Root Vegetables, Mashed Potatoes 39.00
- Shaking Beef...Tenderloin Tips Stir Fried with Stir-fry Vegetables, Spicy Thai Chili Sauce 30.00

Marinated Olives Available Upon Request

Whites and Rose

Chardonnay, Grayson, California, 2022 9/34
Chardonnay, Benton-Lane, Willamette Valley, 2019 12.50/48
Pinot Grigio, Anterra, Sicily, 2023 8/30
Sauvignon Blanc, ranga.ranga, Marlborough, NZ, 2023 11/42
Sauvignon Blanc, Domaine du Salvard 'Unique', Loire, 2023 12/46
Riesling, BOS, Old Mission Peninsula, 2021 10/38
Rose, Saint Andrieu 'L'Oratoire', Provence, 2022 10/38

Reds

Cabernet Sauvignon, Castle Rock, Columbia Valley, 2022 9/34
Cabernet Sauvignon, The Critic, Napa Valley, 2023 14/54
Cabernet Franc, Abito, Mendoza, 2021 11/42
Bordeaux, Ch. Aney, Haut-Medoc, 2015 15/58
Pinot Noir, State Street, Central Coast 2023 12.50/48
Cote du Rhone, Le Petit Renard, 2022 12.50/48

Premium Rotating Bourbon & Whiskey

1792, Small Batch 13
Angels Envy 17
Angels Envy, Finished Rye 30
Basil Hayden 16
Blanton's 26
Bulleit 10 16
Chicken Cock 20
Clyde May's 16
Dickel 8 yr. 14
I.W. Harper, 15 yr. 28
Remus 16
Remus – Cask Strength 23
Rowan's Creek 21
Woodinville 16