

## APPETIZERS

### SPINACH AND

#### ARTICHOKE DIP

Served with Grilled Ciabatta  
8.95

### FRIED BRIE AND TOMATO

Creamy Fried Brie~  
Pan Fried Beefsteak Tomato ~  
Lightly Dressed Baby Spinach  
8.95

### STEAMERS

Steaming Bowl of Clams in a  
Garlic Wine Nectar  
9.95

### BRUSCHETTA

Fresh Tomatoes, Basil, Garlic, and  
Mozzarella On Grilled Ciabatta  
6.95

### COCONUT PRAWNS

With a Sweet Citrus Marmalade  
6.95

## WINE LIST

### WHITE WINES

House Chardonnay	4.50	14.95
House Pinot Grigio	4.50	14.95
Kendall Jackson Chardonnay, CA	6.25	22.95
Arnold Palmer Chardonnay, CA	6.00	21.95
King Estate Pinot Gris, OR	6.75	25.95
Snoqualmie Sauvignon Blanc, WA	6.00	21.95
Clay Statin Viognier, CA	6.25	22.95
Sylvan Ridge Viognier, OR	6.50	24.95
Chateau Ste. Michelle Johannisberg Riesling, WA	5.50	18.95

### RED WINES

House Merlot	4.50	14.95
House Cabernet	4.50	14.95
Arnold Palmer Cabernet Sauvignon, CA	6.00	21.95
14 Hands	6.00	21.95
Wine By Joe Pinot Noir, OR	7.00	28.95
Hinman Pinot Noir, OR	6.25	23.95
Chateau Ste. Michelle Syrah, WA	5.75	20.95
Maryhill Winemakers Blend, WA	5.50	19.95
Penfolds Koonunga Shiraz/Cabernet AUS	6.00	21.95
Champagne	Split-6.00	Bottle-21.95
Mimosas	5.50	
Framboise	16.95	(Bottle Only)
Early Muscat Silvan Ridge	16.95	(Bottle Only)

18% Gratuity Will be Added on Parties of 6 or More  
Split Plate Charge 2.00

# DINNER ENTREES

All Dinner Entrees are Served with Choice of  
Dinner Salad or Soup of the Day and Fresh Baked Rolls

## GRILLED SALMON

Perfectly Grilled Wild Coho Over  
Roasted Red Pepper Coulis, Served with Wild Rice  
16.95

## GRILLED GARLIC PRAWNS

Grilled Prawns on a Bed of Sauteed Spinach. Served with  
a Savory Potato Pancake and Drizzled with a Wine, Butter,  
Garlic Sauce  
15.95

## PANKO ENCRUSTED SNAPPER

Panko Breaded Snapper Topped with Mango Salsa.  
Served with Wild Rice  
15.95

## CHICKEN MARSALA

Chicken Cutlets Lightly Dusted in Seasoned Flour and  
Pan Fried, Topped with a Marsala Mushroom Sauce.  
Served with Garlic Mashed Potatoes  
14.95

## SLOW ROASTED POT ROAST

Pot Roast Cooked for Over 12 Hours in Chef's Secret  
Recipe. Served with Mashed Potatoes, and Gravy  
13.95

## RIB EYE

The Most Flavorful Cut Grilled to Your Liking.  
Served with Oven Roasted Reds  
18.95

## HORSERADISH ENCRUSTED SIRLOIN

8 Oz Sirloin on a Cedar Plank Topped with  
Horseradish Bread Crumbs.  
Served with Garlic Mashed Potatoes  
15.95

## HOMESTYLE MEATLOAF

Better Than Mom's!  
Baked with a Honey Ketchup Glaze and  
Served with Mashed Potatoes and Gravy  
13.95

## BRAISED SHORT RIBS

This is Comfort Food at it's Best!  
Rich and Tender Short Ribs over Mashed Potatoes.  
Served with a Red Wine Demi-Glace and  
Oven Roasted Carrots  
16.95

## CAJUN SHRIMP PASTA

Spicy Cajun Sausage and Prawns in a  
Sweet Spicy Cream Sauce over Penne Pasta  
16.95

## PORK SCALLOPINE

Lightly Dusted and Pan Fried Pork Cutlets Over Bourbon  
Mashed Sweet Potatoes. Served with a Red Wine Butter  
Sauce  
14.95

## CAPTAINS PLATE

Deep Fried Oysters, Clams, Prawns, and Cod, Served  
with Coleslaw, Tartar, and Cocktail Sauce.  
14.95

## CHICKEN FRIED STEAK

A Cornmeal Breaded Chuck Steak Served with  
Mashed Potatoes and Country Gravy  
12.95

## GRILLED LAMB CHOPS

Organic Grass Fed Lamb Chops Grilled to a  
Perfect Medium Rare Over Potatoes Anna.  
Served with a Cilantro Mint Pesto