

# Entrées

entrees served after 4pm

## ***Hazelnut Halibut 31***

6 oz. hazelnut crusted halibut with paprika rice, grilled asparagus & a caper beurre blanc atop

## ***Beef Linguine 22***

6 oz. beef tossed in a creamy linguine pasta with red onions, mushrooms, asparagus & chili flakes; asiago cheese atop

## ***Short Ribs 20***

8 oz. short ribs in a red wine demi glaze paired with mashed potatoes & green beans

## ***Chicken & Dumplings 20***

House made chicken soup topped with fluffy dumplings

## ***Spinach and Cheese Ravioli 18***

Tossed in a creamy sauce with artichokes, red onion, spinach, tomato & topped with parmesan cheese

## ***Fish n' Chips 21***

Fried pieces of fresh cod, French fries, tartar sauce, coleslaw

## *Small Plates*

### **~~Crab Cake 14~~**

~~Two crab cakes served with a chipotle aioli~~

### **Calamari 10**

Served with a chipotle aioli

### **Brussel Sprouts 8**

With bacon and blue cheese dressing

### **Spinach Artichoke Dip 8**

Artichoke dip with chips

### **Chicken Wings 10**

Six traditional wings with celery and carrots  
Choice of BBQ sauce, buffalo sauce, mango habanero

### **Truffle Fries 8**

Truffle salt, asiago, fresh parsley, chipotle aioli

### **Petite Salads**

Greek 8 | Bleu Cheese & Toasted Hazelnut 8  
Caesar 8 | Walnut Chicken Salad 8

### **Cod Tacos 10**

Two fish tacos with lemon coleslaw & tartar sauce

## *Wines*

### **White**

	6oz	9oz	Bt
La Crema Chardonnay, California	12	15	36
Sweet Cheeks Pinot Gris, Oregon	9	12	27
Ancient Peaks Chardonnay, California	10	13	30
Stoneleigh Sauvignon Blanc, NZ	10	13	30
Sweet Cheeks Riesling, Oregon	10	13	30
Jacques Peltas, France [Sparkling]	9	12	27
Dry Creek Chenin Blanc, California	11	14	33
Three Feathers White Pinot Noir, Oregon	16	18	42
Lamarca Prosecco Split, Italy	-	-	8

### **Reds**

	6oz	9oz	Bt
Whoa Nelly Pinot Noir, Oregon	13	16	39
Winter's Hill Pinot Noir, Oregon	12	15	-
Skyfall Cabernet, Washington	9	12	27
Leese Fitch Merlot, California	9	12	27
Powers Malbec, Oregon	10	13	30
Cana's Feast Red Blend, Oregon	11	14	33
Parducci Petite Syrah, California	12	15	36

### **Rose**

	6oz	9oz	Bt
Fleurs de Prairie Rosé, France	10	13	30
Jacques Peltas, France [Sparkling Rose]	9	12	27

### **Champagne**

Guiborat, France	-	-	80
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Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition