

# Entrées

entrees served after 4pm

## ***Lamb Rack 26***

8 oz. rack paired with mashed potatoes & steamed broccoli; balsamic glaze reduction

## ***Fresh Ahi Tuna 24***

6 oz. sesame crusted fresh ahi tuna with wild rice, marble carrots & wontons; soy sauce, pickled ginger & wasabi on side

## ***Beef Medallions 24***

7 oz. Beef medallions sauteed with mushrooms & onions. Paired with macaroni salad & grilled asparagus

## ***Pesto Chicken Tortellini 23***

Chicken breast, pesto tortellini, cherry tomatoes, onions, spinach; topped with asiago cheese

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

Tossed in brown butter & white truffle oil w/ spinach, tomato, butternut squash, onions; topped with parmesan cheese

## ***Salmon Summer Salad 26***

Arugula & Spinach tossed in a white balsamic vinaigrette with strawberries, blueberries, quinoa, feta cheese; fresh grilled salmon atop

## *Small Plates*

### **Crab Cake 20**

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 |

### **Cod Tacos 10**

Two fish tacos with lemon coleslaw & tartar sauce

## *Wines*

<b>White</b>	<b>6oz</b>	<b>9oz</b>	<b>Bt</b>
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 Pervas, 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
<b>Reds</b>	<b>6oz</b>	<b>9oz</b>	<b>Bt</b>
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
Canas's Feast Red Blend, Oregon	11	14	33
Parducci Petite Syrah, California	12	15	36
<b>Rose</b>	<b>6oz</b>	<b>9oz</b>	<b>Bt</b>
Fleurs de Prairie Rosé, France	10	13	30
Jacques Pervas, France [Sparkling Rose]	9	12	27
<b>Champagne</b>			
Guiborat, France	-	-	80

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