

# WEEKLY DINNER SPECIALS

November 15 - 21, 2018

## **HOLIDAY LAMB CHOP / 32**

*grilled / bourbon - mint - cranberry glaze  
smashed red potatoes / seasonal vegetable*

**WINE PAIR:** *Chateauneuf Du Pape / 12*

## **MUSTARD PORK CHOP / 30**

*spice rubbed / grilled / mustard sauce / crispy fried  
onions / smashed red potatoes / seasonal vegetable*

**WINE PAIR:** *Spring Valley Vineyard Cab Franc / 15*

## **PRAWN ARRABBIATA / 30**

*patagonian pink prawns / spicy tomato - vodka sauce  
angel hair pasta / bell pepper / onions / garlic bread*

**WINE PAIR:** *Trimbach Riesling / 12*

## **FANCY FRIDAY NIGHT SPECIALS**

### **FRESH SHUCKED OYSTERS / 3 BUCK SHUCK**

*kumamoto oysters / shucked fresh at the bar on the half shell  
champagne mignonette / cocktail sauce*

### **DUNGENESS CRAB COCKTAIL / 16**

*dungeness crab meat / bairdi crab claw / avocado  
tomato / green onion / lettuce / cocktail sauce*

### **A POUND OF STEAMED BAIRDI CRAB / 35**

*old bay steamed bairdi crab / drawn butter / baked potato  
seasonal vegetable*

### **COLDWATER MAINE LOBSTER TAIL / 55**

*steamed lobster tail (8-10 oz) / drawn butter / baked potato*

## **WEEKLY DRINK SPECIALS**

### **CELLAR GLASS OF THE WEEK**

*enjoy a glass of rare wine from our award winning cellar  
ask your server for a wine list, our cellar available to go*

### **DOUBLE BACK 2015 CABERNET SAUVIGNON / 50**

*broad and generous, polished tannins, echoing finish*

**Up Next:** *Spring Valley Vineyard 2014 Cabernet Sauvignon*

### **WHISK(E)Y OF THE WEEK**

#### **WILD TURKEY MASTERS KEEP REVIVAL / 30**

*Nose: cherry pie / touch of oak*

*Palate: spice / tropical fruits / dried apricots*

*Finish: long / lingering / fullfillment*

*Overall: an homage to a bourbon pioneered by jimmy russell, it's a must treat for serious whisky enthusiast*

### **MOCKTAIL OF THE WEEK**

#### **SPICED TODDY / 10**

*seedlip non - alcoholic 'spice' spirit / honey  
lemon juice / hot water*

### **CRAFT COCKTAIL OF THE WEEK**

#### **ORCHARD THIEF / 12**

*bourbon / cynar / appler cider shrub  
lemon juice / bitters*

# WEEKLY BRUNCH SPECIALS

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## OMELETTE OF THE WEEK

### SMOKED NEW YORK OMELETTE / 14

*smoked new york steak / mama lils peppers  
bell peppers / green onions / chili flakes  
white cheddar*

## BURGER OF THE WEEK

### SPICY LUAU CHICKEN BURGER / 14

*coconut braised shredded chicken  
pinneapple - habanero sauce / grilled tomato  
basil / arugula / cornmeal bun / fries*

## SANDWICH OF THE WEEK

### PHILLY CHEESESTEAK / 14

*roast beef / mama lils peppers / caramelized  
onions / ale cheese sauce / toasted baguette*

COMES WITH CHOICE OF *soup / house salad  
northwest salad / caesar / chop chop  
farro salad / fries*

# WEEKLY DRINK SPECIALS

## BUBBLES OF THE WEEK

### PEACH BELLINI / 10

*peach puree / prosecco*

## MOCKTAIL OF THE WEEK

### SPICED TODDY / 10

*seedlip non - alcoholic 'spice' spirit / honey  
lemon juice / hot water*

## CELLAR GLASS OF THE WEEK

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ask your server for a wine list, our cellar available to go*

### DOUBLE BACK 2015 CABERNET SAUVIGNON / 50

*broad and generous, polished tannins, echoing finish*

*Up Next: Spring Valley Vineyard 2014 Cabernet Sauvignon*

## CRAFT COCKTAIL OF THE WEEK

### ORCHARD THIEF / 12

*bourbon / cynar / appler cider shrub  
lemon juice / bitters*

## WHISKEY OF THE WEEK

### WILD TURKEY MASTERS KEEP REVIVAL / 30

*Nose: cherry pie / touch of oak*

*Palate: spice / tropical fruits / dried apricots*

*Finish: long / lingering / fullfillment*

*Overall: an homage to a bourbon pioneered by jimmy russell, it's a must treat for serious whisky enthusiast*