

WEEKLY DINNER SPECIALS

December 20 - 26, 2018

PORK CHOP / 30

*duroc bone in chop / grilled / cocoa-chile rub
tomato - chipotle marmalade / micro cilantro
smashed red potatoes / seasonal vegetable*

WINE PAIR: *Elouan Pinot Noir / 12*

RACK OF LAMB / 30

*grilled / rosemary crusted / pomegranate relish
smashed red potatoes / seasonal vegetable*

WINE PAIR: *Lost River Cabernet Sauvignon / 14*

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
seasonal vegetable*

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

SPRING VALLEY VINEYARD 2014 CAB SAUV / 20

packed with intensity, flavors of ripe summer fruit

Up Next: *Long Shadows Vintners 2015 Cabernet Sauvignon*

WHISK(E)Y OF THE WEEK

LITTLE BOOK CHAPTER 02 / 18

Blend of chapter 02: noe simple task:

*8 year kentucky straight rye whiskey / 40 year
canadian whisky / 13 year canadian rye whisky*

Nose: *caramel / dried fruits*

Palate: *spice / seasoned oak / vanilla*

Finish: *lingering / warm spice finish*

Uncut, unfiltered, and always one of a kind

HOLIDAY COCKTAIL OF THE WEEK

POMEGRANATE GIMLET / 12

gin / pomegranate juice / lime juice / simple syrup

CRAFT COCKTAIL OF THE WEEK

RUDOLPH COLLINS / 12

gin / sloe gin / gingerbread syrup / lemon juice

WEEKLY BRUNCH SPECIALS

December 20 - 26, 2018

BRUNCH SPECIAL THE WEEK

CHICKEN -APPLE SAUSAGE OMELETTE / 14

*chicken - apple sausage / spinach
smoked gouda*

BURGER OF THE WEEK

SPICY SOUTHWEST BURGER / 14

*8oz. beef patty / pepperjack / corn relish
jalapeño slices / sauteed onions / tomato
lettuce / chipotle aioli / cornmeal bun / fries*

SANDWICH OF THE WEEK

PRIME RIB QUESADILLA / 14

*prime rib / worcestershire / onions
bell peppers/ cheddar / swiss
garlic - herb wrap / horseradish / au jus*

COMES WITH CHOICE OF

*soup / house salad northwest salad / caesar
chop chop / farro salad / fries*

WEEKLY DRINK SPECIALS

BUBBLES OF THE WEEK

CRANBERRY GINGER MIMOSAS / 10

*cranberry juice / ginger beer / champagne
sugared cranberries*

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