

WEEKLY DINNER SPECIALS

February 7 - 13, 2019

CAJUN PRAWNS / 15

spicy creole bbq seasoning / dark beer / worcestershire garlic butter / grilled flatbread

WINE PAIR: L'Ecole No. 41 Semillon / 12

BLACKENED CATFISH / 24

remoulade sauce / pepperoncini / cilantro northern white beans & bacon / seasonal vegetable

WINE PAIR: Cairdeas Nellie Mae / 10

PORK CHOP / 30

duroc bone-in chop / grilled / pancetta lardons fried leeks / northern white beans & bacon / seasonal vegetable

WINE PAIR: Walla Walla Vintners Carmenere / 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

L'ECOLE 2015 APOGEE / 18

60% cabernet sauvignon / 25% merlot / 10% malbec 5% cabernet franc

flavors of tobacco, dark fruit and chocolate are wrapped in smooth tannins on a rich, lengthy finish.

Up Next: spring valley vinyard 2014 cabernet sauvignon

WHISK(E)Y OF THE WEEK

JAMESON BLACK BARREL IRISH WHISKEY / 16

triple distilled, flame charred, rich smooth taste.

Nose: *butterscotch / fudge / creamy toffee*

Palate: *nutty nose / spice*

Finish: *toasted wood / vanilla*

MARTINI OF THE WEEK

FILTHY MARTINI / 12

sipsmith london dry gin / old tom gin olive brine / blue cheese stuffed olives

CRAFT COCKTAIL OF THE WEEK

CABIN FEVER CURE / 12

el dorado demerara rum / benedictine / demerara syrup / heavy cream / egg

WEEKLY BRUNCH SPECIALS

February 7 - 13, 2019

BRUNCH SPECIAL THE WEEK

SHRIMP GRUYERE OMELETTE / 14

*baby shrimp / spinach / tomato / white onion
gruyere cheese / spicy louie dressing*

BURGER OF THE WEEK

NACHO BURGER / 14

*8oz. beef patty / taco seasoning / white queso
cabbage salsa / crispy tortilla strips
jalapeno slices / corn meal bun*

SANDWICH OF THE WEEK

CHICKEN CORDON BLEU / 14

*breaded chicken breast / ham / swiss
hollandaise 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

KIR ROYAL / 10

giffard's creme de mure / champagne

MARTINI OF THE WEEK

FILTHY MARTINI / 12

*sipsmith london dry gin / old tom gin
olive brine / blue cheese stuffed olives*

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*

L'ECOLE 2015 APOGEE / 18

*60% cabernet sauvignon / 25% merlot / 10% malbec
5% cabernet franc*

*flavors of tobacco, dark fruit and chocolate are wrapped in
smooth tannins on a rich, lengthy finish.*

Up Next: spring valley vinyard 2014 cabernet sauvignon

CRAFT COCKTAIL OF THE WEEK

CABIN FEVER CURE / 12

*el dorado demerara rum / benedictine / demerara
syrup / heavy cream / egg*

WHISK(E)Y OF THE WEEK

JAMESON BLACK BARREL / 16

*triple distilled, flame charred, rich smooth
taste.*

***Nose:** butterscotch / fudge / creamy toffee*

***Palate:** nutty nose / spice*

***Finish:** toasted wood / vanilla*