

WEEKLY DINNER SPECIALS

March 7 - 13, 2019

PAN ROASTED CHICKEN / 26

*bone-in chicken breast / herb butter / cooked sous vide and pan finished / morel & prosciutto risotto
butternut squash coulis / seasonal vegetable*

WINE PAIR: Marie De Beauregard Chinon / 12

(100% Cab Franc from the Loire Valley in France)

DUROC PORK CHOP / 30

*grilled / honey roasted shallot / bleu cheese cream sauce
smashed red potato / seasonal vegetable*

WINE PAIR: Elouan Pinot Noir / 12

PAN SEARED BARRAMUNDI / 25

*wild caught white fish / coconut rice cake
asian slaw / sweet and spicy saigon sauce*

WINE PAIR: L' Ecole Semillon / 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
seasonal vegetable*

WEEKLY DRINK SPECIALS

CELLAR GLASS

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 2014 PERIGEE / 18

*60% cabernet sauvignon / 20% merlot / 3% malbec
12% cabernet franc / 5% petit verdot*

*cedar and black plum structured elegance, alluring aromas of
blackberry and cigar box, notes of cassis and earth.*

Up Next: Spring Valley Vineyard 2014 Cabernet Sauvignon

WHISK(E)Y

REDBREAST LUSTAU EDITION / 16

*mutured in traditional bourbon and sherry cask
for a period of 9 - 12 years*

Nose: dark fruits / figs / toasted oak

Palate: redbreast spices / sherry

Finish: endless sweetness / pot still spices

CRAFT COCKTAIL

POT OF GOLD / 12

*redbreast 12 year irish whiskey / laphroaig scotch
egg white / ginger honey syrup / fresh lemon juice*

MARGARITA VERDE-RITA / 12

*hornitos reposado tequila / chile verde poblano liqueur
fresh lemon & lime juice / sal de gusano rim*

WEEKLY BRUNCH SPECIALS

March 7 - 13, 2019

OMELETTE OF THE WEEK

IT'S GREEK TO ME OMELETTE / 14

*feta cheese / chorizo / tomato / red onion
cilantro / salsa*

BURGER OF THE WEEK

SOUTHWEST CHICKEN BURGER / 14

*grilled chicken breast / bacon / bbq sauce
chipotle slaw / pepper jack / lettuce / tomato
onion / mayo / corn meal bun*

SANDWICH OF THE WEEK

BLACKENED AHI TACOS / 14

*seared ahi / chipotle slaw / corn tortillas
pineapple-habanero sauce*

COMES WITH CHOICE OF

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

WEEKLY DRINK SPECIALS

BUBBLES

THE ROYAL / 10

elderflower liqueur / champagne / fresh strawberry

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