

WEEKLY DINNER SPECIALS

April 11 - 17, 2019

PRAWN COCKTAIL / 14

poached in old bay stock / shredded lettuce / avocado
tomato / lemon / cocktail sauce / flatbread

WINE PAIR: Amos Rome Vineyards
Rose of Pinot Noir / 10

FRESH ALASKAN HALIBUT / 34

grilled / shaved asparagus / feta / caramelized leek
cucumber / orange zest / balsamic glaze / wild rice

WINE PAIR: Chateau Ste Michelle
"Cold Creek Vineyard" Chardonnay / 10

MEDITERRANEAN LAMB CHOPS / 30

flame broiled / roasted mediterranean vegetables (cherry
tomato, mixed olives, fennel, onion, leek) / mint chimichurri
wild rice

WINE PAIR: Walla Walla Vintners Syrah / 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

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

LEONETTI CELLAR 2013 MERLOT / 40

this wine has a delicious creamy nose with jammy
black fruits and mixed florals, it is incredibly broad on
the palate—a distinctive characteristic of washington
merlot, aged 15 months in french oak

Up Next: Woodward Canyon 2013 Old Vine Cab Sauv

WHISK(E)Y

BAZIL HAYDEN'S 10 YEAR / 20

**this bourbon is aged in barrels longer to create
another layer of complexity and deeper flavor.**

Nose: big oak / vanilla

Palate: caramel sweetness / rye spice

Finish: smoky with a subtle hint of char

SPRING COCKTAILS

PISCO SOUR / 12

pisco / lime juice / simple syrup / bitters / egg white

THE BK / 12

rittenhouse rye / meletti amaro / luxardo maraschino
liqueur / dry vermouth / bitters

WEEKLY BRUNCH SPECIALS

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BRUNCH SPECIAL

SOUTHWEST STEAK & EGGS / 14

*6oz steak / two eggs / baked beans
grilled jalapeno / choice of toast or biscuit*

BURGER OF THE WEEK

BLACK AND BLUE BURGER / 14

*8oz beef patty / blackened / valhalla stilton
grilled tomato / lettuce / red onion
garlic aioli / cornmeal bun*

SANDWICH OF THE WEEK

CLASSIC 'TRIPLE DECKER' CLUBHOUSE / 14

*turkey / bacon / cheddar / lettuce
mayo / toasted sourdough*

COMES WITH CHOICE OF

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

WEEKLY DRINK SPECIALS

BUBBLES

LADY WASHINGTON / 10

*champagne / brandy / elderflower liqueur
grapefruit juice / lemon juice / honey*

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