WEEKLY DINNER SPECIALS

February 21 - 27, 2019

PORK CHOP / 30

duroc bone-in chop / apple cider brined / cold smoked
grilled / grape tomato / garlic / shallot / mushroom
wild rice / seasonal vegetable

WINE PAIR: *Cairdeas Nellie Mae* / 10

MAHI MAHI / 28

grilled / thyme / garlic / lemon zest / maldon sea salt
mozzarella and pea arancini / seasonal vegetable

WINE PAIR: *Trimbach Gewurztraminer* / 12

MOZZARELLA STICKS / 12

with marinara sauce

BEER PAIR: *Hale's Cream Ale* / 7

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 vinyard 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

CITRUS EMERALD / 12

redbreast 12 year irish whiskey / sweet vermouth
orange bitters / fresh orange juice / fresh lemon juice

MARGARITA

STRAWBERRY-BALSAMIC MARGARITA / 12

strawberry infused tequila / fresh lime juice
simple syrup / balsamic vinegar

WEEKLY BRUNCH SPECIALS

February 21 - 27, 2019

OMELETTE OF THE WEEK

PEPPERONI OMELETTE / 14

pepperoni / garlic / oregano
tomato / mozzarella / chili flake

BURGER OF THE WEEK

SALMON BURGER / 14

sockeye salmon fillet / lettuce / tomato
red onion / lemon pepper aioli / cornmeal bun

SANDWICH OF THE WEEK

TURKEY SAGE / 14

turkey / fresh mozzarella / medjool dates
crispy sage / pear slices / arugula / mayo
toasted baguette

COMES WITH CHOICE OF

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

WEEKLY DRINK SPECIALS

BUBBLES

LIMONCELLO SPARKLER / 10

limoncello / champagne / lemon twist

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