

WEEKLY DINNER SPECIALS

July 19 - 25, 2018

WILD ALASKAN HALIBUT / 33

rosemary / olives / garlic / lemons / parley oil / sea salt /
heirloom tomato / wild rice

BONE-IN PORK CHOP / 30

duroc pork chop / caramelized apricot halves / balsamic
syrup / basil / smashed red potatoes / seasonal vegetable

WILD KING SALMON / 38

washington coast troll caught / mexican corn salad (first
harvest sweet corn quincy, wa) / fardell farm pluot
wild rice

FRIDAY & SATURDAY NIGHT

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

DUNGENESS AND SHRIMP FETTUCCINE / 29

bairdi crab leg / garlic / butter / cream / parm

WEEKLY DRINK SPECIALS

SPRING VALLEY WINE

beautiful estate wine from walla walla's spring
valley vineyard, treat yourself all summer long

SPRING VALLEY FLIGHT / 22

FREDERICK 3 oz / NINA LEE 3 oz / KATHERINE 3 oz

FREDERICK (cabernet sauvignon blend) / 15

this blend is layered with fruit, spice and lingering tannins

NINA LEE (100% syrah) / 15

this syrah has black cherry peppery notes with hints of
violet : it is rich and seamless : the finish is long and earthy

KATHERINE (100% cabernet franc) / 15

this cabernet franc has plenty of herbal notes with
flavors of raspberry and cassis and a touch of spice

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

LEONETTI CELLARS 2015 CAB SAUV / 43

lavender, dried herb, black fruit, and elderberry, full
bodied, yet tight and composed

Up Next: Leonetti Cellars 2015 Cabernet Sauvignon

ROSE OF THE WEEK

LE FERVENT / 2017 ROSE / 14

costieres de nimes appellation, red cherry and
strawberry flavors - savory herbal flair

SUMMER HARVEST DRINK

APRICOT - BOURBON SMASH / 12

makers mark bourbon / fresh 'tomcots' from fardell
farms / apricot liqueur / curacao / lime / mint

TIKI OF THE WIKI

FOG CUTTER / 12

smith and cross rum / dry gin / cocci americano /
brandy / oregeat / lemon / orange

WEEKLY BRUNCH SPECIALS

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BURGER OF THE WEEK

LONESTAR BURGER / 14

*1/2 pound patty / pepperjack / cumin rub
mexican street corn salad/ mayo
corn meal bun / fries*

SANDWICH OF THE WEEK

SALMON MOUSSE WRAP / 14

*salmon mousse/ herbs/ lettuce / tomato /
avocado / herb wrap*

COMES WITH CHOICE OF *soup / house salad
northwest salad / caesar / chop chop
farro salad / fries*

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