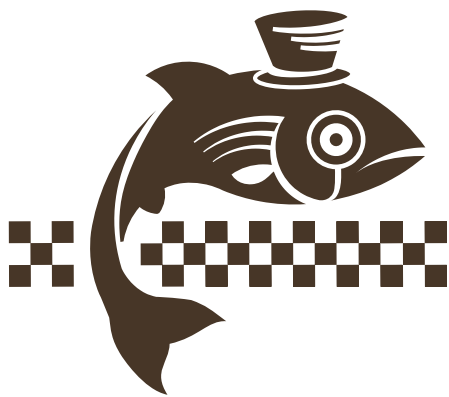


CHEF SPECIALS



IT'S TIME FOR CHAMPAGNE!

GH Mumm Grand Cordon Brut *Champagne, France*

Big, bold and delicious! This Grand Cordon Brut Champagne is driven by the signature grape Pinot Noir with aromas of fresh peach and honey and fine, persistent bubbles 12⁹⁰ flute | 58 Btl



APPETEASER

Bodacious Brussels Sprouts

Pan roasted and tossed with fried shallots and capers, homemade Caesar dressing and shaved Parmesan/Asiago mix
Lunch 11⁹⁰ | Dinner 12⁹⁰

SUSTAINABLE SEAFOOD PASTA

Never Drab Dungeness Crab & Prawn Gnocchi

Fresh Dungeness Crab & Wild Mexican Pacific Prawns on gnocchi pasta with organic fresh herbs and a roasted tomato garlic cream sauce
Lunch 29⁹⁰ | Dinner 32⁹⁰

ALL NATURAL RIBS

"Soon to Be Sold Out" BBQ Ribs

Slow cooked, tender all natural Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, organic baby red potatoes and brussels sprouts
Lunch - Full rack 29⁹⁰ | Half rack 23⁹⁰
Dinner - Full rack 32⁹⁰ | Half rack 24⁹⁰

BBQ Ribs & Seafood Mixed Grill

½ rack of Baby Back Pork Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Pacific Prawns, organic baby red potatoes and brussels sprouts Lunch 29⁹⁰ | Dinner 32⁹⁰



LOCAL WINE FEATURE

Passing The Time Chardonnay *Columbia Valley* 6oz|9oz|Btl

A collaboration between former UW and NFL QB, Damon Huard, and Hall of Fame QB Dan Marino, with lingering notes of crème bruleè and butterscotch, creating a strong, yet elegant finish to this wine
12⁹⁰ | 16⁴⁰ | 46

