

SUMMER CHEF SPECIALS

Featuring fresh Halibut from the cold pristine waters of Alaska!



DUKETAIL

Paloma Margarita

Volcan De Mi Tierra 100% Agave Tequila with homemade sour and Giffard Grapefruit liqueur, splash of organic grapefruit juice, on the rocks, salted rim 11⁹⁰

APPETEASER

Hannah's Halibut Quesadilla

Lightly blackened fresh Alaska Halibut with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 17⁹⁰

EAT YOUR GREENS

GF Prawny Bodacious Bibb Salad

DeGoede Farms - Sumner, WA

Marinated and grilled Wild Mexican Pacific Prawns, hydroponic bibb lettuce, nitrite-free bacon, toasted almonds, bell peppers and teardrop tomatoes, olive oil-honey-raspberry vinaigrette 21⁹⁰

HEAVENLY HALIBUT

GF Tempting Thai Ginger Halibut

Sustainably caught and fresh Alaska Halibut, seasoned and topped with toasted macadamia nuts in a coconut milk broth, fresh ginger & white sticky rice 39⁹⁰

SUMMER WINE FEATURE

6oz/9oz/Btl 11⁹⁰ | 15⁴⁰ | 47

Dunham Cellars Dry Rosé *Columbia Valley*

Lively acidity, crisp flavors and refreshing minerality provides a beautiful finish and beckons for another sip!

Pairs great with all seafood dishes!

Dusted Valley Chardonnay *Yakima Valley*

This classic WA Chardonnay hails from Olsen Vineyard, one of the state's premier vineyards. This is an amazing food wine with beautiful fruit flavors, racy acidity and natural balance.

92 pts - Wine Enthusiast