

THE FLAVORS OF THE
Northwest



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STARTERS

Tuna-Tini

Tuna Tartare on a Bed of Seaweed Salad
with Fried Wontons served straight up 10.95

Signature Crab Cake

On a Bed of Mixed Greens, Frisee and
Roasted Red Peppers with a Chile Vinaigrette 11.95

House Salad

Mixed Greens with Fresh Roasted Peppers, Dried-Cherries, Goat Cheese, Toasted Almonds and a Chile Vinaigrette 6.95
Entrée Salad with Seared Miso Alaskan Salmon 17.95

CLASSIC COMBINATIONS



Your choice of any two with Au Gratin Potatoes, Asparagus and Baby Carrots
34.95

Beef Filet Medallion • Signature Crab Cake
Crab Stuffed Shrimp • Seared Miso Alaskan Salmon • Grilled Tuna

DESSERTS

Crème Brulee Cheesecake • Caramel Apple Pie • Decadent Chocolate Layered Cake
6.95

Add Häagen-Dazs Vanilla Ice Cream 1.95

WINES by the GLASS

Chateau Ste. Michelle Columbia Valley Chardonnay 9.95
Hogue Merlot 8.95

Saint M Riesling 8.95
14 Hands Cabernet Sauvignon 10.95

Washington Red Apple Martini

Crown Royal, DeKuyper's Sour Apple Pucker, Sweet & Sour and Cranberry Juice

