

# FINE DINING ROOM

## **Soups** House made Soups (cup or bowl)

New England Clam Chowder 4.75 / 5.5

Roasted Tomato & Basil 5.25 / 6.50

Soup Du Jour 4.50 / 5.25



## **Starters**

Small Field Green Salad 5-

Caesar Salad romaine tossed with homemade Caesar dressing, focaccia crouton and aged parmesan 5-

Classic Wedge Salad crisp iceberg, vine ripened tomato, warm bacon and Oregon bleu cheese 6-

Dungeness Crab Cakes served with mixed greens and roasted garlic aioli 15-

Island Prawns coconut & macadamia nut-crusted prawns, crispy fried with mango chili sauce 10-

Shrimp Scampi White wine, garlic, cherry tomatoes, garlic toast 13-

Shrimp Salad fresh, in house made bay shrimp salad on garlic toast 10-

## **Entrée Salads**

Sirloin Steak\* 14-

5oz top sirloin grilled to order, tomato, cucumber, bleu cheese, mushrooms, crispy onions, bleu cheese dressing

Roasted Beet & Carrot 9.00

Red beet wedges, ginger carrots, herbed goat cheese, hazelnuts, pesto, and balsamic vinaigrette tossed mixed greens

Asian Chicken Salad 13-

Roasted chicken, romaine, red cabbage, snap peas, scallions, red peppers, cashews, mandarin oranges and sesame dressing

Cobb Salad 13-

Roasted Chicken, served on assorted greens with bacon, avocado, egg, cucumber

Caesar Salad\* 10-

## **Tonight's Features**

**Tonight's Fresh Special's \*Market**

"Tonight's specials are brought to you by our kitchen staff, with love. We strive to bring you unique and traditional flavors for your pleasure and enjoyment. Your server will answer any questions you may have about the fresh specials we are offering tonight." - Oliver Colwell, Head Chef

**Cioppino 28-**

Scallops, prawns, cod, chorizo, in our saffron san Marzano sauce

**Herb Roasted Prime Rib\* *Painted Hills Grass Fed* (Thurs/Friday Only) 10oz Cut 26- 18oz Bone-in 35-**  
Slow-roasted prime rib, apple horseradish, au jus, mashed potatoes, tonight's vegetable

**Grilled Lamb Chops\* Two Chops 29- Three Chops 34-**

Grilled chops with our famous rosemary mint glaze, mashed potatoes, tonight's vegetable

**Maple Leaf Farms Duck Breast 28-**

Duck Breast, Local mushrooms, pine nuts, rosemary crème réduite, mashed potatoes, tonight's vegetable

**New York \* *Painted Hills Grass Fed* 29-**

10 oz, Sweet Pepper butter, pinot demi, mash potatoes, tonight's vegetables

**Top Sirloin\* *Painted Hills Grass Fed* 26-**

10oz. char-grilled sirloin steak, Port demi, baked potato, tonight's vegetable

**Filet Mignon\* *Painted Hills Grass Fed* 31-**

6 oz. hand cut tenderloin, Port demi glaze, baked potato, tonight's vegetable

**Ribeye\* *Painted Hills Grass Fed* 32-**

14oz, Black Pepper and Garlic espagnole, baked potato and tonight's vegetable

**Northwest King Salmon 25-**

7oz grilled salmon fillet, spinach, local mushrooms, seeded mustard béchamel, mash potatoes tonight's vegetables

**Sea Scallops 28-**

Shallot butter sauce, celery and beet purée, sautéed spinach and carrot

*\*The Health Department wants you to know that undercooked meats may cause food borne illness.*

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