



SALADS/SOUP

Apple Manchego Cheese Salad 11 (GF)

Arugula, Honey, Candied Almonds, Sherry Vinaigrette
Suggested Wine, Solas, Albarino, 10

The Mediterranean Salad 12 (GF)

Romaine, Pepperoncini, Cucumber, Olives, Feta Cheese
Tomato, Red Onion, Salami, Balsamic Herb Vinaigrette
Suggested Wine, Les Jamelles, Viognier, 11

Beet & Brussel Sprout Salad 10 (GF)

Arugula, Crispy Brussel Sprouts, Roasted Beets, Candied
Almonds, Goat Cheese, Walnut Vinaigrette
Suggested Wine, Chehalem, Rose, 10

Soup of the Day (Cup) 8 (Bowl) 12

Please ask your server for today's choice

SMALL PLATES

Bacon Wrapped Dates 12 (GF)

Stuffed Dates, Goat Cheese, Honey Sherry Drizzle
Suggested Wine, Borsao, Granacha, 11

Crispy Mushroom Purse 11

Mushrooms, Gyoza, Leeks, Truffle Cheese Sauce
Suggested Wine, Fleur, Pinot Noir, 12

Italian Sausage Stuffed Mushrooms 14

Mustard Sauce, Parmesan Cheese
Suggested Wine, Alki, Merlot, 14

Turkish Spiced Baby Back Ribs 16 (GF)(DF)

Crispy Ribs, Chipotle BBQ Sauce, Pepper Slaw
Suggested Wine, Fleur, Las Campanas, Tempranillo, 10

Crispy Crab Cake Meatballs 16

Leek Lemon Cream Sauce
Suggested Wine, Heritage, Chardonnay, 11

Artichoke, Goat Cheese, Hummus Spread 8

Warm Toasted Pita Bread
Suggested Wine, Conde Valdemar, Blanco, 13

Garlic Bread 5

4 Slices of Garlic Focaccia Bread with Marinara Sauce

Flatbread of Day 16

Chefs Choice Ask your server for Today's Choice

ENTRÉE'S

Lemon Shrimp Linguine 28

Garlic Shrimp, Linguine, Zucchini, Lemon Tarragon Sauce
Suggested Wine, Les Jamelles, Viognier, 11

Beef Short Rib Pasta 32

Braised Beef Short Rib, Fettuccini Pasta
Mushroom Sauce, Broccoli
Suggested Wine, Rabble, Red Blend, 13

Pesto Crusted Salmon 28

Spinach Orzo, Grilled Zucchini, Red Pepper Sauce
Suggested Wine, Chehalem, Rose, 10

Chicken Bacon Pasta 23

Chicken Breast, Rigatoni Pasta, Smoked Bacon,
Red Pepper, Cheese Sauce
Suggested Wine, Fleur, Pinot Noir, 12

Seared Jumbo Scallops 36 (GF)

Butternut Squash Risotto, Sage, Bacon Vinaigrette
Suggested Wine, Heritage, Chardonnay, 11

Sicilian Swordfish Medallions 32 (GF)

Green Peppercorn Crust, Cauliflower Rice, Cherry Peppers
Olive- Caper Olive Oil Garlic Sauce
Suggested Wine, Chehalem, Rose, 10

Chicken Parmesan

Buttermilk Fried Chicken Breast, Fettuccini Pasta,
Choice of Spinach Artichoke Sauce 25 or Marinara Sauce 23
Suggested Wine, Toso, Malbec, 11

Steamed Clams and Linguine 28

Clams, Bacon, White Wine, Linguine, Garlic Bread
Suggested Wine, Conde Valdemar, Blanco

Mushroom Gnocchi 23 (GF Available)

Potato Gnocchi, Mixed Mushroom, Truffle Cheese Sauce
Suggested Wine, Fleur, Pinot Noir, 12

Moroccan Spiced Seared Lamb Loin 31

Apricot Spiced Cous Cous, Broccoli, Mint Chimichurri Sauce
Suggested Wine, Alki, Merlot, 14

Beef Tenderloin 38

Garlic Smashed Potato, Roasted Pickled Brussel Sprouts
Mustard Cream Sauce, Red Wine Demi
Suggested Wine, Pend D Oreille, Cabernet Sauvignon, 15

Italian Bison Sausage Cannelloni 26

Pasta Tube Filled with Local Bison Sausage, Marinara Sauce
Suggested Wine, Two Rivers, Bricco, 12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Split Plate Charge \$5

No Split Checks on Groups of 6 or More and 20% gratuity added to parties of 6 or more



	Glass	Bottle
<u>House Wine</u>		
Solas, Albarino ~ France	\$10	\$35
Las Campanas, Tempranillo ~ Rioja, Spain	\$10	\$35
<u>White Wine</u>		
Chardonnay		
Heritage ~ Columbia Valley, Washington	\$11	\$37
El Enemigo ~ Mendoza, Argentina		\$45
Grgich Hills Estate ~ Napa Valley		\$60
Sparkling/ Frizzante		
Zonin Prosecco ~ Veneto Italy	\$10	
Saracco Moscato D' Asti ~ Piedmont, Italy	\$10	
Veuve De Vernay, Sparkling Brut Rose ~ France	\$10	
Laurent Perrier Champagne ~ Reims, France	\$70	
Sauvignon Blanc		
McBride Sisters ~ Marlborough, New Zealand	\$11	\$37
Duckhorn ~ Napa Valley		\$50
Rose		
Chehalem Pinot Noir Rose ~ Oregon	\$11	\$35
White Varietals		
Ulacia, Getariako, Txakolina, Basque White, Spain		\$35
Les Jamelles, Monze ~ France	\$11	\$37
Zenato, Pinot Grigio, Abruzzo, Italy	\$13	\$41
Conde Valdemar, Blanco, Rioja	\$13	\$41
Kir-Yianni, Assyrtiko ~ Greece-Macedonia		\$45
<u>Red Wine</u>		
Pinot Noir		
Fleur, Carneros Select ~ California	\$12	\$39
Gary Farrell, Willamette Valley ~ Oregon		\$65
Merlot		
Alki Merlot, Merlot~ Sierra Hills, California	\$14	\$45
Long Shadows, Pedestal ~ Columbia Valley		\$85
Malbec		
Toso ~ Mendoza, Argentina	\$11	\$37
Huston ~ Snake River Valley, Idaho		\$45
Clearwater Canyon ~ Washington		\$45
Cabernet Sauvignon		
Pend D' Oreille ~ Sand Point, Idaho	\$15	\$47
L' Ecole ~ Columbia Valley, Washington		\$44
Raymond ~ Napa Valley, California		\$77
Dry Creek (3 Liter) ~ Napa Valley, California		\$230
Italian Reds		
Caparzo Sangiovese ~ Tuscany, Italy	\$10	\$35
Cantina Zaccagnini Montepulciano D' Abruzzo ~ Abruzzo, Italy	\$12	\$39
Foneterutoli, Castellina in Chianti ~ Tuscany, Italy		\$45
Villadoria, Nebbiolo ~ Columbia Valley, Washington		\$45
Cordero Di Montezemolo, Barolo ~ Piedmont, Italy		\$70
Spanish Red		
Borsao, Granacha, Spain	\$11	\$37
Lan Crianza~ Rioja, Spain	\$13	\$45
Faustino Reserve, Rioja, Spain	\$16	\$50
Ramon Bilbao, Gran Reserva~ Rioja, Spain		\$60
ReJon ~ Zamora, Spain		\$64
Red Varietals and Blends		
Canas' Feast Bricco Red, Italian Red Blend ~ Columbia Valley	\$12	\$39
Rabble, Red Blend, Paso Robles, California	\$13	\$45
Garzon, Petit Verdot, Single Vineyard, Uruguay		\$45
Kir- Yianni, Xinomavro, Greece		\$48
Clearwater Canyon, Carmenere, Phinny Hill, Washington		\$48
Rombauer, Zinfandel ~ California		\$52
Renegade, Colter's Creek GSM ~ Lewis & Clark Valley, ID		\$45
Trutina, Dunham Cellars ~ Columbia Valley, Washington		\$48
Bookwalter, The Conflict Merlot/Cabernet ~ Columbia Valley, Washington		\$60
Huston Vineyards, Private Reserve Red ~ Snake River Valley, Idaho		\$84
Ridge Cab Blend (2019), Monte Bello ~ California		\$275