



DINNER

Starters & Salads

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| *Caesar Salad | 12 |
| *Beet Salad | 12 |
| *Butter Lettuce Salad | 9 |
| *Escargot | 12 |
| *Seasonal Mushrooms on Toast | 14 |
| *Goat Cheese, Fruit, and Quince Glaze | 12 |
| *French Onion Soup Cup/Bowl | 7/9 |
| *Soup du Jour Cup/Bowl | 6/8 |

Wine Recommendation

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| Hayworth Chardonnay , OR |
| Stanton Pinot Blanc, OR |
| Croft Vineyard Sauvignon Blanc, OR |
| Poema Cava Sparkling, Spain |
| River's Edge Pinot Noir, OR |
| Earth Song Rose, OR |
| Capitello Pinot Gris, OR |
| Ask your server |

Entrees

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| *New York Pepper Steak Served with seasonal starch and vegetables | 24 | Sheridan Vineyards Cabernet Sauvignon, WA |
| *Atlantic Salmon with Seasonal Sauce Served with seasonal starch and vegetables | 19 | Hayworth Chardonnay, OR |
| *Rack of Lamb with Seasonal Sauce Served with seasonal starch and vegetables | 24 | Communique Pinot Noir, OR |
| *Pan Fried Scallops with Lemon and Olive Oil Served with seasonal starch and vegetables | 24 | Capitello Pinot Gris, OR |
| *Chicken Breast in Dijon Mustard Cream Served with seasonal sauce and vegetables | 18 | Stanton Pinot Blanc, OR |



*some items may contain undercooked meats, seafood, or eggs which can cause foodborne illness.