

STARTERS

Lobster Bisque 15.00

Roasted Garlic and Peppers with Goat Cheese, Grilled Baguette 12.00

House made Braised Short Rib Raviolis with Tomato Horseradish Cream Sauce 15.00

Cupids Choice (MA) Oysters on the Half Shell 18.00

Pan Seared Half Lobster with White Wine Sauce, Drawn Butter 30.00

Duck Galantine...Boneless Stuffed Duck with Wild Mushrooms and Sausage, Port Wine Glaze 12.00

Sauteed Escargot with Tomatoes, Garlic, Shallots, Feta Cheese, White Wine Herb Sauce 18.00

French Baguette with Boursin Whipped Butter 2.00 Per Person

SALADS

Mixed Field Greens with Your Choice of Dressing 9.00

Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00

Beet Salad...Mixed Field Greens, Pistachios, Crumbled Goat Cheese, Beets, Citrus, Orange Vinaigrette 12.00

Best Wedge Ever...Chopped Romaine with Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing 12.00

Entrée Size + \$5.00 Add Protein Chicken 7.00 Steak 9.00 Shrimp 9.00

ENTREES

Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Sauce 30.00

Parmesan Crusted Salmon with Tomato Basil Beurre Blanc, Garlic Spinach, Warm Bean Salad 32.00

Char Grilled Wahoo with Citrus and Mango Salsa, Basmati Rice 34.00

Shrimp Spaghetti with Capers, Tomatoes, Garlic, Shallots, Artichokes, White Wine Herb Sauce, Balsamic Glaze 38.00

Pan Fried Perch with Warm Bean Salad, Dill Roasted Brussel Sprouts, Lemon Parsley Butter Sauce 42.00

Roasted Spaghetti Squash with Mushroom Bolognese, Basil 22.00

Northern Fried Chicken with Buttered Noodles, Mashed Potatoes and Gravy, Sweet Peas 26.00

Chicken Coq au vin...Prosciutto, Mushrooms, Onions, Tomatoes, Mashed Potatoes, Broccolini 24.00

*6oz Char Grilled Filet with Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini 40.00

*12oz Char Grilled NY Strip Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 40.00

Slow Rosted Baby Back Ribs with a Smokey BBQ Sauce, Mashed Potatoes, Mojo Slaw 36.00

Madeira Braise Osso Bucco with Fennel and Leeks, Foie Gras, Mashed Potatoes 48.00

Braised Beef Brisket with Horseradish Sauce, Mashed Potatoes, Roasted Broccolini 28.00

Shaking Beef...Tenderloin Tips Stir Fried with Stir-fry Vegetables, Spicy Thai Chili Sauce 30.00

Marinated Olives Available Upon Request

Whites and Rose

Chardonnay, Grayson, California, 2022 9/34
Chardonnay, Napa Cellars, Napa County, 2022 12.50/48
Pinot Grigio, Anterra, Sicily, 2023 8/30
Sauvignon Blanc, ranga.ranga, Marlborough, NZ, 2023 11/42
Sauvignon Blanc, Unique, Loire , FR, 2023 12/46
Riesling, BOS, Old Mission Peninsula, 2021 10/38
Rose, Saint Andrieu 'L'Oratoire', Provence, 2022 10/38

Reds

Cabernet Sauvignon, Castle Rock, Columbia Valley, 2022 9/34
Cabernet Sauvignon, The Teacher, Horse Heaven Hills, 2022 14/54
Cabernet Franc, Abito, Mendoza, 2021 11/42
Bordeaux, Ch. Aney, Haut-Medoc, 2015 15/58
Pinot Noir, Brick & Mortar, Sonoma Coast, 2023 12.50/48
Red Blend, Bootleg 'Prequel', Sonoma County, 2019 12.50/48

Premium Rotating Bourbon & Whiskey

1792, Small Batch 13
Angels Envy 17
Angels Envy, Finished Rye 30
Basil Hayden 16
Blanton's 26
Chicken Cock 20
Clyde May's 16
Dickel 8 yr. 14
I.W. Harper, 15 yr. 28
Remus 16
Remus – Cask Strength 23
Rowan's Creek 21
Uncle Nearest, 1884, Small Batch 15
Uncle Nearest, 1856 18
Woodinville 16