

MEZZE BOARDS*

Charcuterie	25
Assortment of artisan cheeses, meats, pickled veggies, jam, mixed nuts and crackers†	
Mediterranean Mezze	19
Freshly made hummus, feta, Mediterranean olives, pita and seasonal veggies	
Salmon Cakes	16
Hand-crafted sockeye salmon cakes, served on bed of greens with lemon dill aioli	
Bruschetta	13
Traditional bruschetta topping made fresh in-house on seasoned sourdough baguette	

Nachos	13
Gluten-free tortilla chips with Beecher's white cheddar, mozzarella, chmichurri, pico de gallo, sour cream and housemade guacamole	

FRESHLY MADE FLATBREADS

Caprese	15
Garlic, olive oil, mozzarella, tomatoes and basil with a balsamic glaze	
Smoked Salmon Pesto	18
Smoke salmon with basil pesto sauce and mozzarella	
Artisan Cheese	12
A fresh blend of our artisan cheeses with a marinara sauce	

† *Gluten-free crackers available on request*

SALAD MEDLEYS*

Beet Salad	16
Roasted red beets, arugula, parmesan and sunflower seeds with a balsamic vinaigrette	
Apple Walnut Salad	15
Fresh spring mix tossed with green apples, walnuts, raisins, and micro greens sprinkled with goat cheese with a citrus vinaigrette	
Add chicken.....	5
Roasted Yam and Kale Salad	15
Roasted seasonal yams, shaved turnips, goat cheese and chopped kale with a balsamic vinaigrette	
Add chicken.....	5

House Salad	7
Fresh spring mix, shredded mozzarella, cucumber, carrots and red onion	
Add chicken.....	5
Add salmon.....	7
Add sirloin.....	9

Prime Rib Onion Soup	6 / 9
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Salmon Chowder	6 / 12
Ask your server about special seasonal soups	

Dressing choices: chipotle ranch, ranch, balsamic vinaigrette, bleu cheese, Treveri vinaigrette

ENTREES*

Bread service is included with all entrees.

Seasoned Sirloin (8 oz)	30
Seared 8 oz, sirloin topped with bleu cheese butter with garlic mashed potatoes and seasonal veggies	
Blackened Ribeye (10 oz)	40
Well-seasoned 10 oz. ribeye, seared and served with garlic mashed potatoes and seasonal veggies	
Prime Rib (12 oz or 16 oz)	35/42
Friday/Saturday only seasoned prime rib served with housemade au jus, garlic mash and seasonal veggies	
Creamy Garlic Parmesan Chicken	25
Seasoned and seared chicken breast in a cream, lemon and parmesan sauce served over penne pasta	

BURGERS AND SANDWICHES*

Served with loaded baked potato

White Cheddar Burger	18
8 oz. grass-fed hamburger with Beecher's white cheddar, garlic aioli, red onion, romaine and tomato	
Shrimp Po' Boy	18
Blackened grilled shrimp with Cajun aioli, lettuce and tomato, served on a sourdough baguette	
Prime Rib Dip	18
Slow roasted Painted Hills prime rib, Beecher's white cheddar and grilled onion	

Gluten-free bun available on request

SEAFOOD*

Bread service is included with seafood dishes

Seafood Pot	38
A delicious concoction of sea scallops, shrimp, clams and mussels in a pinot gris, bleu cheese, and garlic butter sauce	
Seared Scallops	35
Seared sea scallops with wild boar lardons in a lemon caper butter, over risotto with seasonal veggies	
Cajun Shrimp	30
Pan fried shrimp in Cajun seasonings, with risotto and seasonal veggies	
Add soup or salad to any seafood dish.....	4

PASTA*

Bread service is included with pasta dishes

Pasta Puttanesca	20
Kalamata olives, grilled onion, grilled peppers in marinara over penne pasta with garlic bread	
Lobster Mac & Cheese	30
Penne pasta smothered in a creamy Beecher's cheddar cheese sauce infused with white truffle oil and hearty chunks of lobster	
Truffle Mac & Cheese	22
Penne pasta in a creamy Beecher's cheddar cheese sauce infused with white truffle oil	
Add soup or salad to any pasta dish.....	4

FAMILY MEALS (Serves 4-6, requires 24-hour notice)

All family dinners served with 4 slices of cheesecake

Creamy Garlic Parmesan Chicken	50
Seasoned chicken breast in a house made cream, lemon and parmesan sauce over penne pasta with salad and bread	
Pasta Puttanesca	50
Kalamata olives, capers, grilled onion, grilled peppers in marinara over penne pasta with salad and bread	

Creamy Seafood Pasta	55
Shrimp, lobster and scallops in a creamy Beecher's cheddar cheese sauce with salad and bread	
Whole Roasted Chicken	50
Served with mashed potatoes, gravy, seasonal veggies and bread	
Painted Hills Prime Rib Roast	90
Requires 48-hour notice served with garlic mashed potatoes, seasonal veggies and bread	

BEVERAGES

Bundaberg Ginger Beer	6.5	San Pellegrino Sparkling Water	3.5
Coke, Diet Coke, Sprite	3	Coffee / Hot Tea	3

A 20% gratuity will be added to all parties of 6 or more. Separate checks not available for parties of 8 or more. A \$1.50 charge will be added to split plates.

*The State of Washington wants you to know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.