

## BOARDS\*

<b>Charcuterie</b> .....	27
Assortment of artisan cheeses, meats, pickled veggies, jam, mixed nuts and assorted crackers†	
<b>Salmon Cakes</b> .....	18
Hand-crafted sockeye salmon cakes, served on a bed of organic greens and lemon dill sauce	
<b>Blue Mussels and Clams</b> .....	20
Mussels and clams sautéed in a buttery garlic sauce and shallot sauce, served with grilled garlic bread	
<b>Bruschetta</b> .....	15
Traditional bruschetta topping made fresh in-house on seasoned sourdough baguette	
<b>Truffle Cheese Fondue Dip</b> .....	15
In house truffle cheese sauce, served with toasted crostini and diced green apple	

## FRESHLY MADE FLATBREADS

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

† *Gluten-free crackers available on request*

## SALAD MEDLEYS\*

<b>Beet Salad</b> .....	16
Roasted red beets, arugula, organic mixed greens, parmesan, and sunflower seeds with a balsamic vinaigrette	
<b>Apple Walnut Salad</b> .....	17
Fresh spring mix tossed with green apples, walnuts, raisins, and micro greens sprinkled with goat cheese with a balsamic vinaigrette	
Add chicken .....	5
<b>Sirloin Steak Salad</b> .....	24
8oz Painted Hills sirloin on a bed of organic mixed greens, fresh roasted veggies, tomato, and avocado. Criss-crossed with blue cheese and balsamic reduction.	

<b>House Salad</b> .....	10
Fresh spring mix, shredded mozzarella, cucumber, carrots and red onion	
Add chicken.....	5
Add sirloin .....	9

<b>Salmon Chowder</b> .....	6 / 12
Ask your server about special seasonal soups	

*Dressing choices: ranch, balsamic vinaigrette, bleu cheese*

## STEAKS\*

*Served with garlic mashed potatoes and seasonal veggies*

<b>Seasoned Sirloin (8 oz)</b> .....	35
Seared 8 oz, sirloin topped with bleu cheese butter	
<b>Blackened Ribeye (10 oz)</b> .....	45
Seared and well-seasoned 10 oz. ribeye	
<b>Painted Hills Prime Rib (12 oz or 16 oz)</b> .....	40/47
Seasoned prime rib served with housemade au jus	
<b>Date Night Special</b> .....	125
<b>Friday and Saturday, in-house only</b> 2 10oz Painted Hills New York steaks, with garlic mashers, fresh veggies and a bottle of red or white wine chosen by Kimberlea	

## BURGERS AND SANDWICHES\*

*Served with loaded baked potato*

<b>White Cheddar Wagyu Burger</b> .....	20
8 oz. grass-fed Wagyu with Beecher's white cheddar, garlic aioli, red onion, spring mix and tomato	
<b>Shrimp Po' Boy</b> .....	18
Blackened grilled shrimp with Cajun aioli, spring mix and tomato, served on a sourdough baguette	
<b>Prime Rib Dip</b> .....	18
Slow roasted Painted Hills prime rib, Beecher's white cheddar and grilled onion	

*Gluten-free bun available on request*

## SEAFOOD\*

<b>Seafood Pot</b> .....	40
A delicious concoction of sea scallops, shrimp, clams and mussels in a pinot gris garlic butter sauce	
<b>Seared Scallops</b> .....	37
Seared sea scallops with wild boar lardons in a lemon caper butter, over risotto with seasonal veggies	
<b>Shrimp and Scallop Vera Cruz</b> .....	32
Seared shrimp and scallops on a bed of risotto with sautéed seasonal veggies	
Add salad to any seafood dish .....	4

## PASTA\*

<b>Creamy Garlic Parmesan Chicken</b> .....	28
Seasoned, seared chicken breast in a cream, lemon parmesan sauce served over penne pasta	
<b>Lobster Mac &amp; Cheese</b> .....	32
Penne pasta smothered in a creamy Beecher's cheddar cheese sauce infused with white truffle oil and hearty chunks of lobster	
<b>Truffle Mac &amp; Cheese</b> .....	24
Penne pasta in a creamy Beecher's cheddar cheese sauce infused with white truffle oil	
Add salad to any pasta dish.....	4

*Gluten-free pasta available on request*

## BEVERAGES

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