

*entrees* ~ all of our beef is certified premium wet aged black angus ~

Seared Elk Tenderlion with Cabernet Beurre Rouge & Wild Mushroom Risotto  
Viu Manent Reserve Malbec, Chile 2005 26

Grilled Rib Eye with Cabernet Beurre Rouge & Roasted Garlic Mashed Potatoes  
Cabernet Sauvignon, Sonoma Country 2004 24

Grilled Beef Tenderlion with Cilantro Pesto & Green Chile Macaroni Blanc  
Flying Fish Merlot, Walla Walla 2004 25

Wild Sockeye Salmon with Lemon Beurre Blanc & Wild Rice  
David Bruce Pinot Noir, Central Coast 2005 21

Smoke Pork Chop with Green Chile Ragout & Roasted Garlic Mashed Potatoes  
Green Point Shiraz Victoria Australia 2004 16

Meatballs with Spinach Artichoke Cream Sauce & Linguine w/Fresh Basil & Brie  
King Estate Pinot Gris 12

Linguine with Fresh Basil & Brie  
Kris Pinot Grigio 11

### **Dinner Specials, Rotated Weekly**

Pine Nut Crusted Chilean Sea Bass with Strawberry Salsa

Mesquite Smoked Duck Breast with Jalapeno Currant Glaze

Surf n Turf: Grilled Beef Tenderlion & Grilled Lobster Tail with Sabayon

Grilled Ahi Tuna with Smoked Tomato Coulis

Grilled New York Strip Stuffed with Monterey

Jack Cheese, Poblanos Onions served with Green Chili Ragout

Prosciutto Wrapped Scallops with Lemon Beurre Blanc

Pistachio Crusted Pork Tenderlion with Rosemary Mustard Beurre Blanc

Grilled Veal Chop with Red Wine Demi Glace