

# Dinner Menu

## appetizers

### PORTUGUESE CLAMS GF

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$18

### STEAMED MUSSELS GF

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC & SHALLOT JUS. \$17

### PULLED PORK ENCHILADAS

HOUSE BRAISED PORK SHOULDER, GREEN ONIONS AND FONTINA CHEESE ROLLED INSIDE FLOUR TORTILLAS. SERVED WITH TOMATILLO SALSA, CILANTRO CITRUS CRÈME FRAICHE, HOUSE MADE MOLE AND JICAMA SLAW. \$18

### CRAB CAKES

THREE HOUSE MADE CRAB CAKES SEARED GOLDEN BROWN AND SERVED WITH LEMON CAPER AIOLI AND CILANTRO OIL. \$24

### FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED. SERVED WITH HOUSE MADE TARTAR AND COCKTAIL SAUCE. \$15.<sup>50</sup>

### COCONUT SHRIMP

JUMBO SHRIMP COATED IN COCONUT, FRIED GOLDEN BROWN, ACCOMPANIED BY HOUSE MADE HUCKLEBERRY ORANGE MARMALADE. \$16

### PEACH BURRATA CAPRESE GF

BURRATA CHEESE WITH PEACHES AND BASIL, DRIZZLED WITH BALSAMIC REDUCTION. \$15.<sup>50</sup>

## soup

### SOUP DU JOUR

SCRATCH SOUP MADE FRESH DAILY. CUP \$5/BOWL \$7

### CORN & CRAWFISH CHOWDER GF

CORN AND POTATO CHOWDER TOPPED WITH TRINITY, BACON, SWEET CORN AND CRAWFISH TAILS. CUP \$6 /BOWL \$9

## salads

ADD GRILLED OR BLACKENED CHICKEN BREAST TO ANY SALAD \$7.50

ADD GRILLED OR BLACKENED STEELHEAD TO ANY SALAD \$8.50

ADD GRILLED OR BLACKENED SHRIMP TO ANY SALAD \$7.50 (3) / \$15 (6)

### GREEN GARDEN SALAD GF

MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES, WITH YOUR CHOICE OF DRESSING. (RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, GREEN CURRY VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$9

### TCB HALF CAESAR

GRILLED HALF HEART OF ROMAINE TOPPED WITH PARMESAN, CROSTINI & HOUSE MADE CAESAR DRESSING. \$6

### GREEK SALAD GF

ROMAINE, TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$14

### SPRING MIX SALAD GF

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$15

## pasta

### TOMATO AND PESTO TORTELLONI

FIVE CHEESE BLEND, SPINACH AND ROASTED GARLIC STUFFED TORTELLONI, SAUTÉED IN A HOUSE MADE MARINARA WITH BASIL PESTO. \$23

### PORTOBELLO MUSHROOM RAVIOLI

PORTOBELLO AND CREMINI MUSHROOM STUFFED RAVIOLI IN A CREAMY TOMATO ROSEMARY SAUCE. \$23

### CHICKEN FLORENTINE ALFREDO

GRILLED CHICKEN BREAST, SPINACH, TOMATOES AND MUSHROOMS IN A GARLIC WHITE WINE CREAM SAUCE, TOSSED WITH PENNE PASTA. \$23

### LOBSTER RAVIOLI

JUMBO MAINE LOBSTER FILLED RAVIOLI, SAUTÉED TOMATOES AND GREEN ONIONS IN A RICH GARLIC SHERRY PARMESAN CREAM SAUCE. \$29

### PASTA PRIMAVERA VEGAN

SAUTÉED BELL PEPPERS, MUSHROOMS, ONIONS, SPINACH, ARTICHOKE HEARTS AND CAPERS IN OUR HOUSE MADE TOMATO SAUCE TOSSED WITH PENNE PASTA. \$19

# entrees

## Turf

### **PRIME RIB GF**

PREMIUM CHOICE NORTHWEST ANGUS PRIME RIB, SEASONED AND SLOW ROASTED, ACCOMPANIED BY AU JUS AND HORSERADISH CREAM, SERVED WITH POTATO DU JOUR AND SAUTÉED SEASONAL VEGETABLES. 10 OZ. \$36 OR 16 OZ. \$42

### **FILET AU POIVRE GF**

GRILLED 8 OZ CUT OF CHOICE BEEF TENDERLOIN TOPPED WITH A CREAMY BRANDY GREEN PEPPERCORN DEMI-GLACE, SERVED WITH POTATO DU JOUR AND SAUTÉED SEASONAL VEGETABLES. \$49

### **ROASTED HALF CHICKEN GF**

HERB BRINED AND SLOW ROASTED HALF CHICKEN SMOTHERED WITH A CARAMELIZED SHALLOT BROWN SUGAR DEMI-GLACE, SERVED WITH HERBED RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$27

### **N.Y. STRIP GF**

GRILLED 12 OZ NEW YORK STRIP WITH A MUSHROOM RAGOUT DEMI-GLACE, SERVED WITH SWEET POTATO FRENCH FRIES AND SAUTÉED SEASONAL VEGETABLES. \$39

### **PORK TENDERLOIN SCALLOPINE**

PAN-FRIED PORK TENDERLOIN SCALLOPINE WITH CARAMELIZED ONIONS, MUSHROOMS, GARLIC, AND A SWEET AND SAVORY MARSALA CREAM SAUCE, SERVED WITH POTATO DU JOUR AND SAUTÉED SEASONAL VEGETABLES. \$27

### **RACK OF LAMB GF**

GRILLED AND OVEN ROASTED NEW ZEALAND RACK OF LAMB, TOPPED WITH A MINT-ROSEMARY DEMI-GLACE, SERVED WITH POTATO DU JOUR AND SAUTÉED SEASONAL VEGETABLES. \$50

## Surf

### **TROUT DORE**

IDAHO RUBY RAINBOW TROUT FILLET, LIGHTLY BREADED AND PAN-FRIED GOLDEN BROWN WITH A CREAMY TOMATO-LEMON SAUCE AND CRISPY FRIED CAPERS, SERVED WITH HERBED RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$27

### **CITRUS SEA SCALLOPS GF**

PAN SEARED SEA SCALLOPS TOPPED WITH A CITRUS BEURRE BLANC, SERVED WITH HERBED RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$35

### **GORGONZOLA SHRIMP LINGUINE**

ARGENTINE RED SHRIMP SAUTÉED WITH MUSHROOMS AND PROSCIUTTO OVER LINGUINE, TOSSED WITH A SAVORY GORGONZOLA CREAM SAUCE. \$30

### **PISTACHIO CRUSTED STEELHEAD**

6 OUNCE PISTACHIO CRUSTED STEELHEAD TOPPED WITH A GARLIC-DILL COMPOUND BUTTER, SERVED WITH HERBED RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$32

### **CRAB AND BRIE STUFFED HALIBUT**

HALIBUT FILLET STUFFED WITH CRAB, BRIE, HERBED BREADCRUMBS AND TOPPED WITH CITRUS BEURRE BLANC, SERVED WITH HERBED RICE PILAF AND SAUTÉED SEASONAL VEGETABLES. \$49

**HAVE ALLERGIES? INFORM YOUR SERVER AND WE WILL BE HAPPY TO ACCOMMODATE!**

18% Gratuity included on parties of 6 or more

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS