

OUR CLASSIC MENU IS
ALSO AVAILABLE...

A little more...

RAW OYSTERS*

accompaniments
six for mkt.

CRAB CAKE*

hollandaise
13.



New Year's Eve

PRIX FIXE
THREE COURSES
50.

Wine Pairings

A LA CARTE
3.4 oz | 5 oz | 8.4 oz

APPETIZERS

GREEN SALAD*

house cured bacon, blue cheese rolled in toasted walnuts,
roasted onions & brussels sprouts, balsamic vinaigrette

WINE PAIRING: CABERNET FRANC ROSE, KELBY JAMES RUSSELL, FLX 2016 6|8|13

TOAST TRIO

beet goat cheese & honey
mushroom ragu & parmesan crisp
red pepper relish & pine nut pesto

WINE PAIRING: RIESLING, SILVER THREAD, SEMI DRY, FLX 2013 7|10|15

LOBSTER BISQUE*

fresh maine lobster, cream & cognac, crispy leeks

WINE PAIRING: CHARDONNAY, WALTER SCOTT, WILLAMETTE VALLEY, OR 2016 10|14|23

ENTREES

SEAFOOD SPAGHETTI

shrimp, mussels, clams, spicy tomato broth,
saffron spaghetti, garlic breadcrumbs, crispy capers

WINE PAIRING: MELON DE BOURGOGNE, LOUIS METAIREAU, PETIT MOUTON, SUR LIE, MUSCADET, FR 2016 10|14|23

MARKET STEAK*

local grass fed filet of beef, broccoli & cheddar twice baked potato

WINE PAIRING: MERLOT, DAMIANI, RESERVE, FLX 2012 13|18|27

ROASTED LAMB*

half rack & lamb loin, ricotta gnocchi, roasted & truffled cauliflower

WINE PAIRING: SYRAH, VINCENT PARIS, LES COTES, ST JOSEPH, FR 2017 10|14|23

PAN ROASTED HALIBUT*

mushroom risotto, asparagus

WINE PAIRING: SCHEUREBE, WEEGMULLER, TROCKEN, PFALZ, DE 2016 7|10|15

DESSERTS

CRANBERRY APPLE TART

cinnamon apple coulis

EGGNOG CHEESECAKE

gingerbread sponge cake, butterscotch sauce

HOT COCOA BROWNIE IN A MUG*

cocoa custard, marshmallows, warm flourless brownie, vanilla marshmallow sauce