

Entrees

Grilled 12 oz. U.S.D.A. Choice Ribeye

Grilled with our signature spice blend. Served with a Baked Potato and Mixed Vegetables

\$18

Add Prawn Skewer \$6 or Add Sauteed Mushrooms \$3

Suggested Wine Pairing: Raymond Sommelier Series Cab

Grilled Cedar Plank Wild Coho Salmon

Grilled and Finished on a Cedar Plank. Served with Wild Rice Pilaf, Mixed Vegetables, and Mango-Peach Salsa.

\$16

Suggested Wine Pairing: Elk Cove Pinot Noir or Castle Rock Pinot Noir

Grilled Prawn Skewers

6 Grilled Jumbo Prawns served with Wild Rice Pilaf, Mixed Vegetables, Balsamic Reduction, and B.B.Q. Spiced Aioli.

\$16

Suggested Wine Pairing: Dusted Valley Boomtown Chardonnay or Rapido Pinot Grigio

Fettuccini Alfredo

Served with mixed vegetables and Choice of Grilled Prawns or Chicken.

Grilled Chicken - Regular or Blackened \$13

Grilled Prawns \$15

Suggested Wine Pairing: Dusted Valley Boomtown Chardonnay or Rapido Pinot Grigio

Rosemary Infused Grilled Chicken Breast

Served with a Baked Potato and Mixed Vegetables

\$14

Suggested Wine Pairing: Dusted Valley Boomtown Chardonnay

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

18% Gratuity will be added to parties of 8 or more