



FEATURED DINNER MENU
DECEMBER 1ST - DECEMBER 7TH

GENERAL MANAGER: TIM DENNISTON

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.50
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.25
Viognier, Yalumba, South Australia	6.50

RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
Syrah, Stonecap, WA	6.75
Cabernet Sauvignon, Two Tone Farms, CA	6.75
Zinfandel, Bogle Old Vine, CA	7.25
Merlot, Mirassou, CA	6.25

Ribeye Steak

Natural-raised prime rib from the Double R Ranch hand-cut into 12-ounce steaks, dusted with barbeque spices, broiled and served with onion strings, cumin-scented sweet potato fries and brussel sprouts.

27.95

Smoked Salmon with Lobster Ravioli

Wild Alaskan salmon smoked in-house with alderwood, lightly sauteed with a blend of wild mushrooms and dill then finished in a white wine cream. Served atop raviolis stuffed with lobster and garnished with diced tomatoes and parmesan cheese.

23.95

Chicken Oscar

Organic chicken breast lightly coated with seasoned flour and sauteed with crab meat and asparagus in white wine. Topped with bearnaise sauce and served with brown rice pilaf and haricot verts.

18.95

Featured Drinks

Frozen Lake

It is clear the seasons have changed outside and we are ready to change seasons inside as well. The Pumpkin ale is gone until next year and our Frozen Lake Ale is ready to pour. Enjoy this Winter seasonal's perfect balance of malty sweetness and hops.

Warm Fuzzy

This one will make you feel just like it sounds! Irish Cream, Butterscotch Schnapps, Grand Marnier and Kahlua served in rich hot chocolate...you probably warmed up a little just reading about it!

\$6.95

Gift Cards

Don't wait! Now is the time to pick up your gift cards for your stocking stuffers and end-of-the-year "ThankYou" presents.