



**FEATURED LUNCH MENU ITEMS**

**GENERAL MANAGER: SHAWN MURPHY**

**EXECUTIVE CHEF: BARRY MATTHEWS**

**WINES BY THE GLASS**

**WHITE**

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.00
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.50
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

WEEK OF JUNE 30TH - JULY 6TH

**CATFISH SANDWICH**

Catfish dredged in Louisiana spiced masa flour and deep fried. Served on a baguette with chipotle pesto, tomatoes, onions and lettuce. Served with garlic mashed potatoes.

11.95

**BOSC PEAR SALAD**

Sliced bosc pears, blue cheese crumbles, walnuts and grape tomatoes. Served a top fresh baby greens with our huckleberry vinaigrette.

10.95

**BAY SCALLOP PASTA**

Bay scallops sauteed with crimini mushrooms, garlic scapes, shallots, dill and lemon with a touch of white wine. Tossed in fettucinne noodles and garnished with green onions.

13.95

**4TH OF JULY**

We will be closed July 4th in observance of our national birthday. We will re-open on July 5th at 11:00 a.m. Have a safe fourth.

**MUG CLUB**

ARE YOU A MEMBER OF OUR MUG CLUB? IF SO, IT IS TIME TO RENEW YOUR MEMBERSHIP! WANT TO BECOME A MEMBER OF OUR MUG CLUB? ASK YOUR SERVER OR BARTENDER FOR DETAILS!

**LIVE MUSIC**

JOIN US IN OUR LOUNGE THURSDAY NIGHTS AT 6 P.M TO 9 P.M FOR LOCAL MUSICIANS SHOWCASING THEIR TALENT.