



FEATURED DINNER MENU ITEMS FOR JUNE 30TH - JULY 6TH

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

PARMESAN SWORDFISH

Wild caught swordfish topped with parmesan cheese and baked. Served over fresh spinach and laced with a bay shrimp herb sauce.

17.95

RAZOR CLAMS

Breaded in Italian seasoned panko. Grilled and served with a pesto aioli, mushroom raviolis and fresh oven roasted vegetables.

19.95

ALASKAN SALMON WITH LOBSTER RAVIOLI

Fresh Alaskan king salmon broiled and served with lobster ravioli sauteed with garlic scapes, lemon and dill. Topped with fresh parmesan cheese and scallions.

24.95

4TH OF JULY

We will be closed on Friday July 4th in observance for our nations birthday. We will open on Saturday July 5th at 11:00 a.m.

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.