



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 9TH - JUNE 15TH

FLANK STEAK

Natural raised antibiotic free flank steak marinated in smoked tomato vinaigrette and topped with sauteed shitake mushrooms. Served with garlic mashed potatoes and oven roasted vegetables.

12.95

CALAMARI

Calamari steak dredged in seasoned masa flour and grilled. Topped with Oregon coast bay shrimp salsa and served with brown rice.

11.95

SMOKED HALIBUT SALAD

In house smoked halibut served over fresh organic greens. Garnished with grape tomatoes, pineapple, almonds, and red onions. Laced with a lemon lime vinaigrette.

10.95

FATHERS DAY

Don't make Dad barbeque on Sunday. Make reservations with us and treat him to some of the finest steaks, pork, chicken or seafood around. Call 777-3900 to reserve a spot for him.

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.