



FEATURED DINNER MENU ITEMS FOR APRIL MAY 5TH - MAY 11TH

GENERAL MANAGER: GABE BARRY

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

PORK TENDERLOIN MEDALLIONS

Organic pork loin cut into medallions. Seasoned with our in house spice and broiled. Laced with a wild mushroom demi glace.

17.95

HAWAIIAN ONO

Fresh Ono dusted with chinese five spice and grilled. Topped with pineapple salsa.

16.95

SEAFOOD FETTUCINNE

Fresh salmon, halibut, cod, and clams sauteed with crimini mushrooms, shallots, garlic and fresh herbs. Finished in a light cream sauce and placed over fettuccine noodles. Garnished with diced tomatoes, green onions and parmesan cheese.

21.95

SPRING MENU

Come in and try our new spring menu items. We are featuring wild mushroom strudel, Berkshire pork, chicken and asparagus pasta and other new items. All prepared from scratch with the finest ingredients from the northwest.

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.