

Specials

SOUPS, SALADS, APPETIZERS

Ask your server about
Daily soup specials
\$5.00

Seasonal Chopped Salad

Chopped Romaine Lettuce in Baby Iceberg Shell,
Soft Poached Egg, Peppadew Peppers,
Marinated Garbanzo Beans,
Trader's Point Cottage Cheese, Bacon, Avocado,
House-made Fresh Herb Ranch Dressing
\$12.00

1/4 lb. Morel Mushrooms

Served with Chili Lime Aioli
\$20.00

Beef Empanadas

Served with Salsa Rojo and Salsa Verde
\$12.00

Fiddle Head Ferns- \$8.00

ALLEN BROTHER'S PRIME STEAKS

10oz Szechuan Skirt Steak \$28.00

Montana Mignon
Wrapped in Puff Pastry,
Boursin, Bacon, BBQ
\$28.00

14oz Ribeye \$36.00

10oz Filet \$42.00

14oz New York Strip \$45.00

CHEF NIALL'S SPECIALS

Seared Alaskan Dayboat Halibut
Garden Fennel, Cucumber and Apple Salad,
Pickled Wild Ramps, Over Parmesan Risotto
and Cauliflower Puree
\$32.00

Circle S Farms Fried Truffle Chicken
with Savoy Cabbage Slaw
\$18.00

Red Coconut Curry Kurobuta Pork Shank
Swiss Chard, Roasted Peppers, Lentils
\$28.00

Wild Caught Columbia River King Salmon
Onion Soubise, Porcini Mushroom Ravioli,
Roasted Porcini Mushrooms, Brussel Sprout Chips
\$34.00

Triple S Farms 32oz T-Bone Steak
With Morel Mushroom Demi-glaze
\$50.00

SPECIAL DESSERT

Molten Lava Cake
Coffee Ice Cream, Caramel Sauce
\$8.50