

EVENING MENU



SMALL PLATES

Garlic Parmesan Truffle Fries \$10

white truffle oil, parmesan, fresh garlic

BBQ Chicken Flatbread \$15

house-made barbecue sauce, red onion, grilled chicken, mozzarella cheese

Margherita Flatbread \$15

mozzarella cheese, basil pesto, olives, tomato, garlic oil

Crispy Calamari \$16

breaded calamari, fire-roasted tomato aioli

Soup Of The Day \$12

house-made

House Salad \$11

mixed greens, blue cheese, balsamic vinaigrette, candied walnuts, cherry tomato, red onion

Burrata Bruschetta \$15

crostini, marinated cherry tomatoes, garlic, balsamic

Fondue \$18

gruyere, sourdough, smoked sausage, apples

ENTREES

+ soup or house salad & dessert to your entree for an additional \$15

The Pork Chop \$35

herb-crusted bone-in pork chop, marsala sherry glaze, mashed potatoes, broccolini

Filet Mignon* \$50

8oz filet mignon, red wine demi glaze, broccolini, mashed potatoes

Majestic Wagyu Burgers* \$18

lettuce, tomato, onion, smoky aioli, served with garlic parmesan truffle fries

+ \$2 add ons: bacon, cheddar, pepper jack, grilled mushrooms, grilled onions, avocado or brie cheese

New Mexico Burger* \$22

wagyu beef, green chile salsa, chipotle aioli, bacon, lettuce & pepper jack cheese, served with garlic parmesan truffle fries

Spaghetti al Pomodoro \$24

spaghetti, traditional pomodoro sauce, fresh basil, parmesan, garlic bread

Fish & Chips \$20

(two pieces) panko-crusted cod, crispy fries, slaw, house-made tartar

PNW Sockeye* \$32

cranberry wild rice pilaf, broccolini, citrus honey glaze

Steak Frites* \$32

8oz sirloin, parmesan truffle fries, sauteed mushrooms, red wine demi-glaze

Steak Salad* \$25

sirloin, mixed greens, candied walnuts, red onion, tomato, blue cheese, balsamic vinaigrette

Scallop Risotto* \$32

harvest vegetable risotto, jumbo scallops, roasted carrots, almonds

HAPPY HOUR



4PM - 6PM DAILY

\$1 off draft beer | **\$2 off** house wines | **\$3 off** cocktails

\$10 Flatbreads | **\$12 Antipasto Misto** | **\$15 Fondue**

DESSERT

Salted Carmel Cheesecake \$12 | Crème brûlée \$10 |
Molten Lava Cake \$11 | Apple Crumble \$10

*All parties of 8 or more include 18% gratuity. *Consuming raw or undercooked food items may increase your risk of foodborne illness. **