

DINNER MENU

1 • 16 • 18



SMALL PLATES:

GRILLED ONION SALAD • \$11

Kale, Charred Tomato, Grilled Onion, Cucumber, Lemon Thyme Vinaigrette

TUNA POKE • \$14

Raw Ahi Tuna, Ginger, Scallions, Garlic, Soy, Sesame, Seaweed Salad, Tortilla Chips

ENTREES:

SHRIMP SCAMPI RAVIOLI • \$23

Sautéed Shrimp, Caramelized Onions, Spinach, Garlic, White Wine Lemon Butter, Parmesan, Garlic Ciabatta

Wine Suggestion: Chateau Ste. Michelle Chardonnay \$7.5/\$22

CHIPOTLE SWEET POTATO UDON BOWL • \$17

Spiced Sweet Potato, Peppers & Onions, Broccoli, Udon Noodles, Chipotle Honey Sauce

Wine Suggestion: Chateau Ste. Michelle Dry Riesling \$6.5/\$18

CREOLE SALMON • \$24

Pan Roasted Salmon, Steamed Basmati Rice, Smoked Okra, Spinach, Creole Sauce

Wine Suggestion: Mountain Door Malbec \$7.5/\$7.5

SHORT RIBS • \$24

Short Ribs, Red Wine Demi-Glace, Roasted Yukon Gold Potatoes, Sautéed Kale

Wine Suggestion: Chateau St. Jean Cabernet Sauvignon \$8.5/\$26