

SUMMER FARE MENU

APPETIZERS

TENDERLOIN LOLLIPOPS \$27

Pickled Onions, Spring Mix, Bleu Cheese
Crumbles & Balsamic Glaze

SALMON CAKES \$23

Served with a Lime Chipotle Aioli

ENTREES

CLASSIC CHICKEN & MUSHROOM ALFREDO \$36

Sauteed Mushrooms Tossed in a Buttery Creamy Alfredo Sauce
Topped with Chicken and Parmesan Cheese

14oz PORTER HOUSE PORK CHOP \$40

With an Apple Butter Bourbon Reduction

TWIN FILETS \$40

Bourbon Demi-Glaze Reduction

CANADIAN WALLEYE \$39

Pan Fried or Broiled with a Meuniere Butter

FRESH SESAME CRUSTED AHI TUNA \$42

With Zesty Slaw and Wasabi Mayo

CHICKEN MARSALA \$34

With Mushroom Marsala Wine Reduction

VEAL MARSALA \$36

With Mushroom Marsala Wine Reduction

CHICKEN PICCATA \$34

With Caper Butter Reduction

VEAL PICCATA \$36

With Caper Butter Reduction

SUMMER WINE FAVORITES

(36) CANVASBACK WASHINGTON RED MT, 2018 \$65

Tantalizing aromas of ripe strawberry, bing cherry & grenadine leap from the glass, followed by suggestions of blueberry & huckleberry, as well as subtle oak tones of slivered almond & hazelnut

(100) FRANK FAMILY CABERNET, 2018 \$109

Lush and gratifying in feel, this delivers waves of creamy plum, blackberry & boysenberry compote, along with lightly singed vanilla, tobacco & belted black licorice notes. Shows a subtle violet hint that hangs in the background. For fans of the style

(117) HESS "ALLOMI", 2018 \$69

A polished, direct style, with warmed plum & blackberry fruit laced with cocoa and tobacco notes. A rounded edge on the finish makes this accessible now, but there's enough for brief cellaring too

(110) PRISONER "UNSHACKLED" CABERNET, 2018 \$118

This wine is a prototype of Cabernet Sauvignon. Its steady aromas and flavors of bright black fruit & oak accents stay long and persist on the palate

(123) DUCKHORN MERLOT, 2020 \$118

A juicy & fruity Merlot blend with plum, chocolate & hazelnut aromas & flavors. Full & layered with fleshy tannins and a flavorful finish. Velvety texture and a lovely approach ability

(190) CAYMUS RED SCHOONER VOY.11 \$61

Elegant and pure, with an inlay of savory, sage & peppery floral details, gaining richness and depth around a concentrated, juicy core of chocolate berry flavors. Reveals a twinge of fresh acidity that lifts the flavors, allowing them to spread out around fine tannins

(213) MEIOMI CHARDONNAY \$49

California white wine with tropical fruit, honey, & baking spice aromas plus stone fruit, citrus & apple flavors.

(231) SCHRAMSBURG BRUT ROSE \$80

This wine is delicious but subtle as it weaves tempting notes of raspberry and cream with toasted nut and baked bread nuances, providing a complexity and layering. It has both a vivid crispness & subtle smoothness that coats the mouth and helps the finish linger.