



## ENTRÉES

### Pan Seared Ahi Tuna \$30 gf

Sesame jasmine rice, roasted baby bok choy, crispy wonton strips, wasabi coconut cream sauce

🍷 *Willamette Valley Vineyards Riesling, 2016, Willamette Valley, Oregon \$11*

### Brick Chicken \$24 gf

Commonwealth Poultry chicken, baby carrots, sautéed spinach, caper-tarragon butter

🍷 *Sonoma Cutrer Chardonnay, 2014, Russian River Valley, California \$14*

### Grilled Hanger Steak \$32

12 oz. balsamic marinated, fingerling potato confit, sautéed broccolini, rosemary demi

🍷 *Horseshoes & Handgrenades, Syrah Blend, NV, Dundee, Oregon \$15*



## Easter Specialties



### Rosemary & Mustard Crusted Prime Rib \$34

sautéed green beans, roasted garlic smashed potatoes, natural jus, horseradish sour cream

🍷 *Franciscan Cabernet Sauvignon, 2013, Napa Valley, California \$15*

### Brown Sugar Glazed Ham \$24 gf

Roasted sweet potatoes, green beans almondine, apricot-golden raisin jam

🍷 *Willakenzie 'Gisele' Pinot Noir, 2014, Willamette Valley, Oregon \$16*

### Atlantic Halibut \$32

Pan seared, French black lentils, crispy Brussels sprouts, orange brown butter, toasted almonds

🍷 *Kettmeir Pinot Grigio, 2016, Alto Adige, Italy \$13*

### Pan Fried Veal Schnitzel \$28

Seasoned veal cutlets, spaetzle Florentine, bourbon mustard sauce

🍷 *Plungerhead Petite Sirah, 2015, Lodi, California \$10*

### Pistachio Crusted Rack of Lamb \$36 gf

Lemon-thyme roasted new potatoes, honey braised baby carrots, apple cider gastrique

🍷 *Ferrari-Carano 'Siena' Red Blend, 2015, Sonoma County, California \$14*

### Seared Local Scallops \$30

Dry sea scallops, house-made gnocchi, butternut squash, smoked bacon, pine nuts

🍷 *Domaine Fond Croze Cote du Rhone Blanc, 2016, Rhone, France \$11*

### Vegetable Canneloni \$20 gf

Zucchini & summer squash 'noodles', house ricotta, ratatouille, parmesan

🍷 *Silk & Spice Red Blend, 2015, Portugal \$12*

### Pan Seared Salmon \$26

Farro salad, sautéed English peas, citrus-chive butter

🍷 *Barrique Pinot Noir, 2016, Sonoma County, California \$11*

### Filet Mignon Au Poivre \$34 gf

Pepper-crusted 7 oz. center cut, garlic asiago mashed potatoes, asparagus, sauce au poivre

🍷 *Chateau Mamin Bordeaux, 2011, Graves, France \$16*

🍷 *All Entrées are paired with a wine by the glass "suggestion"*