

DINNER ENTREES

Entrees come with your choice of soup or salad

Fresh Halibut - Local fresh halibut pan seared and served with roasted tomato and caper butter sauce, roasted garlic mashed potatoes, and seasonal vegetables, topped with fresh Oregon pink shrimp.

Wild King Salmon- Seared wild local salmon topped with maple and orange glaze and roasted in the oven, served with seasonal vegetables and rice pilaf.

Hazelnut Crusted Rockfish-Local Rockfish crusted with Oregon hazelnuts, topped with local Dungeness crab, presented with rice pilaf, seasonal vegetables, and tomato marmalade.

Summer vegetable Risotto - Creamy risotto with mushroom, asparagus, tomatoes that have been roasted in our wood oven, and wilted spinach, topped with parmesan cheese and tomato marmalade.

Prawn and Pesto Fettuccine - Five prawns sautéed with garlic, roasted tomato, mushrooms, asparagus, and our house-made pesto tossed with fettuccine pasta, topped with roasted pine nuts and parmesan cheese. 26

Chicken Piccata - Breast of chicken sautéed in olive oil, butter, white wine and capers. Served with angel hair pasta tossed with mushrooms, tomatoes and spinach

Baby Back Ribs - Served with baked potato and coleslaw

Half Rack/ Full Rack

Pan Seared Sea Scallops - Served with creamy risotto with roasted tomato, asparagus and roasted mushrooms, topped with balsamic reduction and parmesan cheese

6 oz. Prime Baseball- cut top sirloin - Served with baked potato

12 oz. Prime New York - Served with baked potato