



Chef Features

Strawberry Arugula Salad
Maple balsamic vinaigrette,
toasted hazelnut & goat cheese. 6.99

Alaskan Coho Salmon
Smoked tomato coulis, mustard herb butter,
beluga lentils & seasonal vegetables. 16.99

Grilled Alaskan Halibut
Balsamic marinade, ginger jasmine rice
& papaya-mango salsa. 26.99

Herbed Goat Cheese Stuffed Chicken
Pecan rice pilaf, roasted chicken demi-glace
& seasonal vegetables. 16.99

Chef Jacob's Philly Sandwich
Specially seasoned beef tenderloin,
grilled onions, peppers & house made "Cheese
Whiz." 12.99

Wok Seared Beef
Rice noodles, Fresno chilies, egg,
bean sprouts & chopped peanuts.

Featured Wines

Bookwalter Couplet
Chardonnay-Viognier Blend
*Floral notes, apple & pear flavors with a clean
crisp finish.*
Glass: 9.00 Bottle: 35.00

Aquinas Chardonnay
Napa Valley, California
*Tropical fruit flavors with a crème brulee like
finish.*
Glass: 7.00 Bottle: 27.00

Aquinas Cabernet Sauvignon
Napa Valley, California
*Big, full-bodied with black cherry, dark choco-
late*

Friday & Saturday Dinner Special

Applewood Smoked & Roasted Prime Rib
Au jus, sour cream horseradish sauce,
garlic mashers & fresh veggies.

*The King County Health Department would like to remind you that eating raw or under cooked shellfish, fish or meat may increase your risk of food borne illness, especially if you have certain medical conditions. All of our steaks are cooked to order. We use peanut oil.