

DINNER

PREVIEWS

- House Made Bread* • Buttermilk Biscuits with Jalapeño Honey Butter, or Rosemary Focaccia 5
- Brussel Sprouts* • Sweet Soy Chile Glaze, Toasted Nori 8
- *French Fries* • Kennebec Fresh Cut Fries with Fancy Sauce 8
- Hummus* • Tahini, Garbanzo Beans, Lemon, Lucero Olive Oil, Warm Sourdough, Shaved Carrot, Pickled Onion 9
- Spinach Salad* • Baby spinach, white balsamic vinaigrette, toasted walnuts, dried cranberry, roasted red bell pepper 12
» Add Protein for additional charge
- Roasted Beet Salad* • Golden and red beets, garlic herbed cheve, arugula, orange supremes, curry vinaigrette 13
- *Caesar Salad* • Romaine lettuce, ceaser dressing, butter croutons, shaved parmesan 13
» Add Proteins for additional charge
- Butter Greens Wedge Salad* • Red leaf butter greens, gorgonzola dressing, roasted hazelnuts, cherry tomatoes, shaved carrot 14
» Add Protein for additional charge
- French Onion* • Carmalized Onion, Veal Broth, Crouton, Gruyere Cheese 14
- Soup Du Jour* • Market Price
- Artisan Cheese Board* • Chef Selection of Soft and Hard Artisan Cheese, Marcona Almonds, Lavosh, Fruits, House Made Compote 19

THE MAIN EVENT

- *Kofta* • Columbia River Reserve Beef Sausage, Marinated Cucumber, Onion, Tomato, Country Salad, Tzatziki Sauce 15
- Gilled Eggplant* • Marinaded grilled eggplant, portabella mushrooms, cherry tomatoes, broccolini 16
- Gourmet Pizza* • House Made Dough, Tomato, Four Cheese Blend 18
» add ons for additional charge: \$3 for each pepperoni, sausage, kale, marinated artichoke, marinated peppers, \$1 onion
- Pasta Primavera* • Fresh spring vegetables, fettuccine pasta, Cremini mushrooms, lemon sauce 18
- Yakisoba Katsu* • Soy and Sweet Chili Glazed Yakisoba Noodle, Mad Hatcher Farms Crispy Marinated Fried Chicken Thigh, Shaved Carrot Scallion, Tonkatsu Sauce 19
- Buttermilk Fried Chicken* • Mad Hatcher Farms Buttermilk Soaked Chicken Breast, House Made Buttermilk Biscuit, Tomato Gravy 19
- Short Rib Ragout* • Slow Braised Beef Short Rib, Papardelle Pasta, Confit Garlic, Tomato Sauce, Parmigiana 22
- Creative King Salmon* • Oblique rainbow carrots, farro, creamed spinach sauce, watercress 28
- *NY Strip Steak* • Garlic whipped potatoes, grilled asparagus, bordelaise sauce, roasted garlic foam 29
- Ahi Tuna* • Sesame crusted seared ahi tuna, bok choy, shiitake mushrooms, ginger, broccolini, lemongrass, miso sauce 29
- Seared Jumbo Scallops* • Butternut squash puree, sauted kale, roasted oyster mushrooms, micro greens 29

GOURMET POPCORN

- Real Butter Gourmet Popcorn* • Choose Your Flavor: Regular, Herbs De Provence, Vegetable Garden, Honey Dust 10

DESSERT

- Creme Brulee* • Lemon Thyme 9
- Chocolate Torte* • Guittard Chocolate Torte, Creme Anglaise, Triple Berry Compote 10
- Panna Cotta* • Raspberry Panna Cotta, Fresh Berries, Raspberry Mousse, Shortbread Cookie Crumble 12
- Apple Crisp* • Warm House Made Apple Crisp Served A la Mode 12
- White Chocolate Brioche Bread Pudding* • House Made Brioche, Chocolate and Caramel, Marcona Almonds, Coconut Ice Cream 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Aiolis contain raw eggs. *Burgers, Kofta, and Steaks are cooked to order.

