



RESTAURANT WEEK DINNER \$45

CHOICE OF

CRISPY SALT AND PEPPER SHRIMP
BATTERED AND WOK-SEARED WITH A SPICY SWEET SOY GINGER SAUCE AND VEGETABLES

MAINE LOBSTER AND SHRIMP BISQUE
FRESH MAINE LOBSTER, CREAM AND COGNAC

ICEBERG BLT
CRISP BACON, BLUE CHEESE, BUTTERMILK-CHIVE DRESSING

ENTRÉE CHOICE

SWORDFISH STEAK*
SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT, ASPARAGUS

ATLANTIC SALMON*
SAUTÉED WITH YOUNG VEGETABLES AND MAILLE MUSTARD VINAIGRETTE

DOUBLE BREAST OF CHICKEN
ROASTED WITH MUSHROOMS, SHALLOTS AND NATURAL JUS

8 OZ CENTER CUT FILET MIGNON*
SPECIALLY AGED, MIDWESTERN GRAIN FED BEEF

CHEF'S SELECTIONS

FILET MIGNON MEDALLIONS WITH GULF SHRIMP "SCAMPI STYLE"* \$10
SERVED ON GRILLED ASPARAGUS

WILD KING SALMON* \$10
SEARED WITH MUSHROOMS, SUGAR SNAP PEAS, SOY BUTTER SAUCE

SMALL ACCOMPANIMENTS

AU GRATIN POTATOES
BROCCOLINI WITH LEMON AND GARLIC
BRUSSELS SPROUTS, BACON AND SHALLOTS
SAUTÉED MONTEREY STYLE SWEET CORN

DESSERT CHOICE

BUTTERSCOTCH PANNA COTTA
SALTED CARAMEL, WALNUT PRALINES, BISCOTTI
"BANANAS FOSTER" BUTTER CAKE
BUTTER PECAN ICE CREAM
WILD BERRY SORBET
SERVED WITH FRESH BAKED HOMEMADE COOKIES

WINES BY THE GLASS \$12

H3, HORSE HEAVEN HILLS, WA, CABERNET SAUVIGNON, 2014
KIM CRAWFORD, MARLBOROUGH, NZ, SAUVIGNON BLANC, 2015

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Price per guest not inclusive of tax or gratuity.