

MONDAY - FRIDAY UNTIL 5:30 PM

\$33 THREE-COURSE EARLY DINNERS

1

TO
START

YOUR CHOICE OF:

MAKE IT 4-COURSES WITH TWO STARTERS +3

OREGON COAST SHRIMP COCKTAIL **GFA**

TOMATO BASIL SOUP

Fire roasted tomato basil soup with crème fraîche.

CLASSIC CAESAR SALAD **GFA**

2

TO
SAVOR

YOUR CHOICE OF:

BBQ GARLIC PRAWNS **GFA**

New Orleans style sauteed prawns with garlic butter, Cajun spices and red potatoes.

Served with seasonal vegetables.

DOUBLE R RANCH FLANK STEAK* **GFA**

Spice rubbed, applewood grilled to your liking, chipotle lime butter and cranberry jalapeno relish.

Served with cornbread pudding.

HOMEMADE CHICKEN POT PIE

A house specialty combining rotisserie chicken with fresh vegetables and herbs under a tender crust.

PORTOBELLO MUSHROOMS **GFA**

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes.

WILD ALASKA TRUE COD

Marinated in white wine and baked with bread crumbs, sour cream, red onion and fresh dill.

Served with raisin pistachio rice pilaf.

FRESH COLUMBIA RIVER STEELHEAD

Chargrilled with citrus butter and topped with cranberry-lime jalapeno relish. Served with raisin pistachio rice pilaf and seasonal vegetables.

3

TO
SATISFY

YOUR CHOICE OF:

SHARON'S JAR PIE

Your choice of:

Chocolate Caramel Mousse - or- Best of Season

ANTHONY'S BURNT CREAM **GFA**

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.