

3 - COURSE
---\$30---

DINNERS

MONDAY - FRIDAY UNTIL 5:30 P.M.

STARTERS | YOUR CHOICE OF STARTER:

MAKE IT 4-COURSES WITH TWO STARTERS | + \$4

CREAMY CLAM CHOWDER

Northwest clams, bacon, red potatoes

CLASSIC CAESAR SALAD **GFA**

romaine, garlic croutons, Parmesan

SHRIMP COCKTAIL **GFA**

TOMATO BASIL SOUP

MAINS | YOUR CHOICE OF ENTREE:

CHICKEN MARSALA

pan seared with mushrooms, creamy Marsala sauce, linguine, topped with frizzled onions

NORTHWEST TOP SIRLOIN* **GFA**

grilled to your liking, champ potatoes, seasonal vegetables

ROASTED SCAMPI PRAWNS **GFA**

oven roasted with garlic butter, topped with fresh lemon and gremolata

NORTHWEST WILD SALMON DUET **GFA**

chargrilled, citrus butter, Oregon Coast shrimp, craisin pistachio rice pilaf, seasonal vegetables

WILD ALASKA TRUE COD

breaded and pan seared, lemon, thyme, craisin pistachio rice pilaf, seasonal vegetables

PETRALE SOLE ALMONDINE

Oregon Coast petrale sole, sourdough crusted, pan fried, amaretto almond butter, craisin pistachio rice pilaf, seasonal vegetables

DESSERTS | YOUR CHOICE OF DESSERT:

PETITE ORANGE CREME BRULEE **GFA**

house custard, caramelized sugar glaze

BOURBON CHOCOLATE MOUSSE **GFA**

Buffalo Trace Bourbon Cream, chantilly cream

*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 OF ANY DIETARY RESTRICTIONS.