

# THREE COURSE DINNERS

\$ 35

Monday - Friday until 5:30 p.m.

## STARTER

4-course dinner including two starters, an entree and a dessert - Add \$5

*Please select one of the following selections:*

House Dinner Salad 

Classic Caesar

Harbor Lights' Nectar Clam Chowder

Shrimp Cocktail 

Crispy Calamari with Lemon Aioli

## ENTREES

*Please select one of the following selections:*

Double R Ranch Ground Sirloin Steak\* 

Double R Ranch Signature house ground sirloin steak .

Fresh Idaho Rainbow Trout


Blackened and dusted with Cajun spices and seared golden brown.

Petrale Sole Almondine

Sourdough crusted & pan fried with amaretto almond butter.

Northwest Wild Salmon 

Alder planked with red pepper beurre blanc.

Blackened Northwest Rockfish 

Blackened and topped with pineapple-mango salsa.

Roasted Scampi Prawns 

Roasted with garlic butter and topped with fresh gremolata.

## DESSERTS

*Please select one of the following selections:*

Burnt Cream 

Best of Season or Chocolate Mousse Jar Pie

## BEVERAGE SPECIALS

\$ 6.5 Glass of:

Chardonnay | Anthony's by Hedges Family Estate

Riesling | Chateau Ste. Michelle

Pinot Gris | Latah Creek


Sauvignon Blanc | Barnard Griffin

\$ 8.5 Cocktails:

Lemon Drop | Classic Cosmo | Bloody Mary | Mai Tai

Harbor Lights' Martini | Harbor Lights' Manhattan

*\*This item may be enjoyed undercooked or cooked to your liking. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

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