

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 GF

Classic Caesar

Harbor Lights' Nectar Clam Chowder

Shrimp Cocktail GF

Crispy Calamari with Lemon Aioli

ENTREES

Please select one of the following selections:

Double R Ranch Ground Sirloin Steak* GF

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 GF

Alder planked with red pepper beurre blanc.

Blackened Northwest Rockfish GF

Blackened and topped with pineapple-mango salsa.

Roasted Scampi Prawns GF

Roasted with garlic butter and topped with fresh gremolata.

DESSERTS

Please select one of the following selections:

Burnt Cream GF

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.*

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