

❖.....❖ **APPETIZERS** ❖.....❖

CHAMPAGNE & BRIE FONDUE

with green apples, Kalamata olive croutons

CRISPY CALAMARI

with panko crispy & cocktail sauce, lemon

BRIDGETT COVE OYSTERS (JUNEAU)

Half dozen on the half shell with mignonette Baked Rockefeller with garlic crostini

GRILLED AVOCADO

Grilled with feta, chili-honey drizzle, pico de gallo

FRENCH ONION SOUP

with gruyere and crostini

PROSCUITTO WRAPPED SCALLOPS

wild mushrooms, tarragon creme

PEAR GORGONZOLA SALAD

spring mix, candied walnuts, Chardonnay poached pears, balsamic vinaigrette

SALT CAESAR SALAD

romaine lettuce, grape tomatoes, anchovy, croutons and shaved parmesan with garlic Caesar dressing

FRIED BRUSSEL SPROUTS

tossed with lemon and sea salt
Add Bacon for additional charge

FRITES MORNAY

parmesan, truffle & egg sunny side up

TRUFFLE FRIES

LOLLIPOP LAMB CHOPS

dry rosemary rub, Malbec syrup

❖.....❖ **HOUSE SPECIALTIES** ❖.....❖

Our steaks are USDA Certified Angus from Oregon. Steaks are prepared in a 1600 degree broiler and cooked to temperature. Split plates \$5

BONE-IN RIBEYE

cut from the rib section with marbling (14 oz) brandied mushrooms and baby wedge salad

ALASKAN HALIBUT

pan seared with grape tomato salad, mixed greens and rhubarb gastrique

FILET MIGNON

Cut from small end of tenderloin, lean and very tender, potatoes au gratin, asparagus, sweet garlic and veal demi glaze 8 oz

WILD ALASKAN GINGER SALMON

king salmon, coconut broth, seasoned rice, ginger citrus, seaweed

PAPPARDELLE PASTA

arugula pesto, butternut squash, rice cream & truffle
Add Chicken for additional charge

BOURBON PORK CHOP

13oz Bone-In Chop, Rosemary Bourbon Rub, Fingerling Potatoes, Rhubarb Pinot Gastrique, Poached Cranberries.

❖.....❖ **DESSERTS** ❖.....❖

COCONUT CAKE

Made in house with minted raspberry coulis

PISTACHIO CREME BRULEE

STRAWBERRY ROMANOFF PARFAIT

fresh strawberries, Grand Marnier

FLOURLESS CHOCOLATE TORTE

with Strawberries & Cream

CARAMEL APPLE BROWN BUTTER CAKE

with vanilla ice cream



BLUE -red throughout, cool RARE -red throughout, warm MEDIUM -pink with red center MEDIUM WELL -slight pink WELL DONE -no pink

18% gratuity may be added for parties of 6 or more. | Split plate charge - \$5
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.