

## **CRAB CAKES**

REMOULADE, CORN SALSA

### STEAMED MUSSELS

SPICY TOMATO WINE BROTH, GRILLED BREAD

## JUMBO SHRIMP COCKTAIL

HOUSEMADE COCKTAIL SAUCE

#### **CRAB STUFFED MUSHROOMS**

HOLLANDAISE, GARLIC TOAST

#### **BRUSCHETTA**

FOCACCIA, MARINATED ROMA TOMATOES, FRESH BASIL, BALSAMIC, OLIVE OIL

## **SEASONAL HUMMUS**

HOUSE PICKLED VEGETABLES, GRILLED PITA BREAD

## SPINACH & ROASTED ARTICHOKE DIP

GRILLED BREAD

# Soups + Salads —

## FRENCH ONION SOUP

CROUTON, SWISS CHEESE

### **CLAM CHOWDER**

OYSTER CRACKERS

## **HOUSE GREEN SALAD**

MIXED GREENS, SEASONAL VEGETABLES, GARLIC CROUTONS, CHOICE OF DRESSING

### **RED WIND COBB**

WEDGE STYLE, CANDIED BACON, HARD COOKED EGG, TOMATO, AVOCADO, BLUE CHEESE DRESSING

## WARM BABY SPINACH SALAD

BACON LARDONS, PARMESAN, MUSHROOMS, CRISPY SHALLOTS, SHERRY WALNUT VINAIGRETTE

## **CLASSIC CAESAR**

ROMAINE HEARTS, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

ADD ON CHOICE OF:

60z. GRILLED SALMON | 5 PRAWNS | GRILLED CHICKEN



SERVED WITH CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP

## Pasta

### **CHICKEN & WILD MUSHROOM PASTA**

GARLIC HERBED ALFREDO, CROSTINI

## SEAFOOD FETTUCCINE

SALMON, HALIBUT, PRAWNS, SHERRY CREAM, CROSTINI

## SOUTHERN CREOLE PRAWN FETTUCCINE

**CROSTINI** 

## SHRIMP PASTA

SCAMPI STYLE, ANGEL HAIR, GARLIC WINE BUTTER, ROASTED CHERRY TOMATOES, BASIL

## MEATBALL AL FORNO PUTTANESCA

HOUSEMADE MEATBALL, SPAGHETTI NOODLES, PUTTANESCA SAUCE



SERVED WITH CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP

# From the Land

SEASONAL VEGETABLES, CHOICE OF STARCH

#### STUFFED CHICKEN BREAST

PAN SEARED AIRLINE BREAST, SPINACH, BOURSIN CHEESE, PICCATA SAUCE

#### **CHICKEN DIJON**

LIGHTLY BREADED, DIJON CREAM

### **CHICKEN PARMESAN**

NO CHOICE OF STARCH LIGHTLY BREADED, SPAGHETTI NOODLES, MARINARA

## Steaks

SEASONAL VEGETABLES, CHOICE OF STARCH

**NEW YORK 120Z.** 

**PRIME RIB\*** 120z. 160z.

FILET MIGNON 8oz.

RIB EYE 140Z.

\*WHILE QUANTITIES LAST

## **SQUALLI-ABSCH TRIO**

THREE FILET MIGNONS COOKED TO YOUR LIKING, ONE TOPPED WITH PRAWNS, ONE BLACKENED SERVED WITH GORGONZOLA AND A RED WINE REDUCTION, ONE WITH SAUTÉED MUSHROOMS AND DRIZZLED WITH BALSAMIC, AND SERVED WITH SEASONAL VEGETABLES AND GARLIC MASHED POTATOES



SEASONAL VEGETABLES, CHOICE OF STARCH

### CRAB STUFFED WILD SALMON

WILD-CAUGHT SALMON, LOBSTER SAUCE

## HALIBUT OLYMPIA

NORTHWEST HALIBUT, ROCK CRAB, WILD MUSHROOMS, SHERRY CREAM

## BAKED CEDAR PLANK WILD SALMON

WILD-CAUGHT SALMON, LEMON BEURRE BLANC



## PRIME RIB DIP

TOASTED FRENCH BREAD, SWISS, AU JUS, STEAK FRIES

## HALIBUT AND CHIPS

BEER BATTERED, COLESLAW, STEAK FRIES

## **BRAISED SHORT RIBS**

CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP PORT REDUCTION, SEASONAL VEGETABLES,

## **CRISPY PORK CHOP**

CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP SAGE NOISETTE SAUCE, SEASONAL VEGETABLES, GARLIC MASHED POTATOES