



## *STARTERS*

### SEARED SCALLOPS

Applewood Smoked Bacon and Wild Mushroom Ragout  
\$23

### FRIED CALAMARI

Crispy Tubes and Tentacles, Lemon, Parmesan, Citrus Aioli  
\$13

### ROASTED PORTABELLA MUSHROOM RAVIOLI

Garlic Cream Sauce and Balsamic Drizzle  
\$13

## *SALADS*

### CAESAR SALAD

Romaine Hearts, Garlic Crostini, Aged Parmigiano-Reggiano  
\$12

### ICEBERG WEDGE SALAD

House-Made Bleu Cheese Dressing, Red Onions, Applewood Smoked Bacon,  
Rogue Creamery Smoked Bleu Cheese  
\$12

### ROASTED BEET SALAD

Mixed Greens, Boursin Cheese, Balsamic Reduction  
\$14

## *ENTREES*

### KING SALMON ROCKEFELLER

Sautéed bacon and spinach, crabmeat, Béarnaise sauce, Yukon Gold mashed potatoes  
\$39

### JUMBO SCALLOPS

Sautéed mushrooms, wild rice medley, saffron cream sauce  
\$42

### FILET MIGNON

Charbroiled to order and served with seasonal vegetables and choice of starch  
8 oz Regular \$47 6oz Petite \$40

### 16 oz RIBEYE STEAK

Charbroiled to order and served with seasonal vegetables and choice of starch  
\$50