

THIS WEEK'S SPECIALS

APPETIZER: SPICY SHRIMP

Spicy Louisiana barbecue-style jumbo shrimp on crispy toast.

12

WINE PAIRING Glass - 8.50 Bottle - 32
Mercer Estates, Riesling,
Yakima Valley, Washington, 2008

HAWAIIAN PESTO-CRUSTED ONO

8oz. Hawaiian ono grilled and served on a bed of baby greens with Asian vinaigrette.

24

WINE PAIRING Glass - 9.50 Bottle - 35
Nozzole, *Le Bruniche*, Chardonnay,
Tuscany, Italy, 2008

ROASTED WILD TASMANIAN KING SALMON

8oz. pan roasted Tasmanian king salmon with spicy white peach almond butter. Served with mountain red blend coconut shrimp fried rice and a vegetable spring roll.

33

WINE PAIRING Glass - 13.50 Bottle - 49
Landmark, *Overlook*, Chardonnay,
California, 2007

NEW YORK STRIP STEAK

16oz. bone-in "Prime" strip steak with peppercorn sauce, Yukon twice-baked mashed potato cup and sautéed greens beans.

39

WINE PAIRING Glass - 9.50 Bottle - 35
Boomtown, Syrah,
Columbia Valley, Washington, 2007

STUFFED PORTOBELLA

Baked portobella caps stuffed with layers of pesto, stewed vine-ripe tomatoes, herbed goat cheese, grilled asparagus, and topped with fresh mozzarella, served with spinach salad.

19

WINE PAIRING Glass - 13.50 Bottle - 49
Chehalem, *3 Vineyard*, Pinot Noir,
Willamette Valley, Oregon, 2007

DESSERT: MINI LEMON MERINGUE TART

Candied lemon peel.

7

WINE PAIRING Glass - 5.50
L'Echarderie, Coteaux du Layon,
Loire Valley, France, 2005 (Chenin Blanc)