



Seasonal Specials for February

Special Appetizer

baked brie with pecans, dried cherries, apple brandy and sage;
served with crostini 9.99

Red & White Starter Salad

radicchio, Belgian endive, red apples, pomegranate seeds,
crumbled feta, salad greens and champagne vinaigrette 8.99

Entrées

New York Steak

frizzled shallots, rosy choron sauce (tomato béarnaise),
house mashed garlic potatoes and fresh broccoli 25.99
suggested wine pairing; Louis Martini CA Cabernet Sauvignon 10.

Bacon Dates Prawns

prawns stuffed with dates, wrapped in bacon
cilantro lime crema dipping sauce,
served with coconut rice and fresh broccoli 25.99
suggested wine pairing; Beringer CA Chenin Blanc 7.

Red Thai Curry Chicken

boneless chicken breast, spicy Thai red curry peanut sauce,
julienne of cabbage, cucumber, cilantro and mint with coconut rice 21.99
suggested wine pairing; MaryHill WA Gewurtztraminer 7.

Portobello Mushroom Shepherd's Pie

with lentils, carrots, onions and rosemary
frosted with house mashed potatoes and baked 19.99
suggested wine pairing; Columbia Crest Grand Estate WA Chardonnay 8.