



Seasonal Dinner Specials for June

"Ceviche"

whitefish, avocado, red bell pepper, celery, cilantro, lime juice, jalapeño;
tortilla chips for dipping (the whitefish is cooked in this version) 8.99

Asian Rice Noodle and Veggie Starter Salad

spinach, snow peas, bell pepper, basil and mint, with rice noodles,
spicy-bacony peanuts and toasted coconut; sesame vinaigrette 7.99

Entrees

Paniolo New York Steak

sherry, hoisin, garlic, soy sauce; grilled pineapple garnish
roasted red potatoes, fresh vegetables 23.99
suggested wine pairing: Hedges WA CMS (Cab-Merlot-Syrah) 7.

Salmon a l'orange

wild Alaskan sockeye, fresh orange, lime and ginger broth
served over fresh asparagus, with grilled scallions, coconut rice 19.99
suggested wine pairing: Beringer CA Chenin Blanc 7.

Pork Loin with June Cherry Chutney

fresh cherries, granny smith apples, thyme and goat cheese
house mashed potatoes and seasonal vegetables 18.99
suggested wine pairing: Mark West CA Pinot Noir 7.

Spicy Cajun Zoodles

spiralized zucchini with carrots, red bell pepper, tomato and mushrooms;
Cajun seasoning (vegan, low carb) 15.99
suggested wine pairing: Columbia Crest Grand Estate WA Chardonnay 7.