



Seasonal Specials for March

Mini Crab Melt Crostini

Dungeness crab, finely diced onion and bell pepper, artichoke spread,
on four crostini , melted cheddar 11.99

Roasted Beet and Goat Cheese Starter Salad,

salad greens with fresh mint, roasted pistachios, and red onion
honey mustard vinaigrette 7.99

Boneless Beef Short Ribs

braised with cranberries, Diamond Knot brown ale and demi glace;
finished with gorgonzola; mashed potatoes and fresh vegetables 24.99

suggested wine pairing; Louis Martini CA Cabernet Sauvignon 10.

Spicy Clam and Chorizo Pasta

Steamed clams, spicy chorizo, linguini,
bell peppers, onions, clam broth, white wine, garlic 19.99

suggested wine pairing; Columbia Crest Grand Estate WA Chardonnay 8.

Pomegranate Pork Osso Bucco

standing pork roast on the bone, slowly braised
with Pinot Noir, fresh thyme and pomegranate 24.99

suggested wine pairing; Mark West CA Pinot Noir 8.

Curried Root Vegetable Deep Dish Pot Pie

sweet potatoes, red potatoes, parsnips, carrots, onions
baked in curried cream under puffed pastry 18.99

suggested wine pairing; MaryHill WA Gewurtztraminer 7.