



Seasonal Specials for May

Tropical Crostini Appetizer

four crostini with Jamaican jerk seasoned shrimp
and pineapple-cilantro-jalapeno chutney 7.99

May's Starter Salad

avocado, oranges, feta crumbles, fresh basil, red onion,
spring greens, citrus vinaigrette 7.99

“East meets West” New York Steak

pomegranate-walnut demiglace and pistachio-mint gremolata,
mashed potatoes and fresh vegetables 24.99

suggested wine pairing: Charles Smith Velvet Devil WA Merlot 9.

Yellowfin Puttanesca

yellowfin tuna seared rare and sliced,
warm tomato - kalamata olive - caper salsa;
roasted red potatoes and seasonal vegetables 21.99

suggested wine pairing: Placido IT Pinot Grigio 7.

French 75 Chicken Breast

shiitakes, shallots, grapes, thyme, champagne, brandy and cream;
roasted red potatoes and fresh vegetables 21.99

suggested wine pairing: Cordon Negro SP Sparkling Brut 8.

Spring Linguini with Asparagus Pesto

asparagus, roasted bell peppers, carrots, caramelized onions;
tossed with asparagus-basil pesto and fresh parmesan 16.99

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