



Seasonal Dinner Specials for September

September Crostini

sundried tomato pesto, Kalamata olives, goat cheese, fresh oregano
on four garlic crostini 7.99

September Starter Salad

fresh blueberries, grilled corn, candied pecans, spring greens,
maple balsamic vinaigrette 7.99

Special Entrees

New York Steak Choron

10 ounce New York strip, choron sauce (tomato-y béarnaise),
frizzled shallots, house mashed potatoes and fresh vegetables 25.99

suggested wine pairing: Louis Martini CA Cabernet Sauvignon 10.

Bacon Dates Prawns

seven prawns stuffed with dates, wrapped with bacon, baked;
served with coconut rice and fresh vegetables 24.99

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

Kung Pao Chicken Tacos

three double corn tortillas, grilled chicken breast, cabbage,
bell peppers, onions, soy sauce, sesame oil, peanuts, cilantro 16.99

suggested wine pairing: Maryhill WA Gewurtztraminer 7.

Grilled Vegetable Entrée Salad

zucchini, yellow squash, asparagus, broccoli, bell peppers and onion;
spinach, romaine and arugula tossed with fresh basil vinaigrette 15.99

suggested wine pairing: Placido IT Pinot Grigio 7.