

Appetizer

Gazpacho Soup

Fresh Tomatoes, Cucumbers and Onions
Seasoned with Garlic, Oregano and
Olive Oil. Chilled and served with
Avocado and Chives 6.75

Steak Tartare

Mixed with Olive Oil, Capers, Onions
Egg Yolk, Dijon Mustard, Lemon
Anchovy and Worcestershire.
Served with Toasted Rye Points 15.75

Heirloom Panzanella Salad

Market Fresh Heirloom Tomatoes, Gorgonzola Cheese, Basil and
Red Onions With Grilled Levain Bread 11.75

Three Course Prime Dinner

Your Choice of Any Entrée below paired with an
The Grill Chopped Salad or Soup of the Day and Featured Dessert 10.00

Entrees

Baked Idaho Trout Stuffed with Crab

Fresh Trout with Jumbo Lump Crab, topped with Roasted Hazelnut
Lemon Butter Sauce Served with Grilled Vegetables 27.95

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange
Fennel Beurre Blanc Sauce with Grilled Asparagus 29.95

Parmesan Crusted Alaskan Halibut

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and Served with Mustard Sauce and Grilled Vegetables 36.95

Blackberry Pork Chop

Double Cut Pork Chop with a Washington Blackberry Sauce
Served with Spinach Mashed Potatoes 26.50

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet Served with
Spinach Mashed Potatoes and Bordelaise Sauce 35.75

Bone-In Steaks

Served with Grilled Jumbo Asparagus

Bone-In Filet

14 oz 49.95

Tomahawk

30 oz 69.00

Saturday & Sunday Special

Slow Roasted Prime Rib

16 Ounce Slice of Prime Rib, Au Jus, Creamy Horseradish Sauce and
Served with Baked Potato and Creamed Spinach 32.75

Dessert

Seasonal Crème Brule

A Delicate Custard with a Caramelized Sugar Top
Ask your Server for Today's Selection 8.00