



FEB 23 - MAR 4, 2017

FRI & SAT 4-10PM, SUN-THU 4-9PM

\$29 PER PERSON

(INCLUDES ONE STARTER, ONE ENTRÉE AND ONE DESSERT)

STARTERS

CRAB BRUSCHETTA

Pacific Northwest crab, artichoke cream cheese, lemon garlic aioli

KALE & BRUSSELS SPROUT SALAD

Cougar Gold white cheddar, pancetta, candied pine nuts, lemon shallot vinaigrette

LOBSTER BISQUE

Maine lobster, white truffle oil

ENTRÉES

SWEET & SPICY VIETNAMESE

CARAMEL CHICKEN

Mifoon rice, stir-fried vegetable

12-HOUR BRAISED SHORT RIBS

Cabernet demi-glace, fried onion, horseradish mash, seasonal vegetable

GRILLED ATLANTIC SALMON

Maine lobster mash, seasonal vegetable, Maine lobster butter sauce

DESSERTS

SALTED CARAMEL TART

Cracker crust, fleur de sel, house-made caramel

MASCARPONE CHEESECAKE

House-made strawberry sauce, fresh strawberry

WARM CHOCOLATE BROWNIE

AND ICE CREAM

Bittersweet chocolate, house-made vanilla ice cream

DRINK LOCAL

LEMON HUCK FIN 8

44°N vodka, triple sec, house-made sour, fresh huckleberry purée

NO-LI BORN & RAISED IPA 7

20oz | 7% ABV | 85 IBUs

