

Appetizers

Brie & Garlic	<i>Double cream Brie, roasted tomatoes & garlic cloves served with grilled focaccia</i>	11
Calamari	<i>Calamari steak breaded & grilled golden brown with a lemon caper beurre blanc</i>	11
Crab Cakes	<i>Dungeness Crab breaded & fried then topped with avocado, Tobiko caviar & wasabi vinaigrette</i>	13
Duck Tatiki	<i>Togarashi spiced duck breast served with onion salad & garlic soy vinaigrette</i>	12
Lettuce Wraps	<i>Chicken, mushrooms, water chestnuts and fried glass noodles served with Iceberg lettuce cups</i>	10
Oysters Escondida	<i>Six Taylor farms fresh oysters breaded, pan-fried & served with tartar & red sauce</i>	11

Soup & Salads

The Wedge	<i>Iceberg lettuce, blue cheese dressing & crumbles, cherry tomatoes & crisp bacon</i>	8
Cobb Salad	<i>Mixed greens, blue cheese dressing, chicken, ham, avocado, cherry tomatoes & crisp bacon</i>	13
Chicken Caesar Salad	<i>Mesquite grilled chicken breast served atop our Caesar salad</i>	12

Soup du Jour - Bowl 6.50 - Cup 4.50 **French Onion Gratinee 7** **Warmed Spinach Salad 8** **Caesar Salad 8**

Tonight's Specials

Appetizer

Tempura Shrimp	<i>5 Tempura shrimp deep fried accompanied with a side of lemon oil, sriracha chili sauce and a wasabi vinaigrette</i>	12
Crispy Tuna	<i>Thinly sliced Ahi grade tuna served with an Udon noodle salad & chili lime dipping sauce</i>	12

Entrees

Margarita Shrimp	<i>Jumbo prawns sautéed in tequila & lime juice & finished with avocado & a touch of cream. Served with lemon risotto.</i>	27
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Mesquite Broiler

Served with Garlic Mashed Potatoes

Baby Back Ribs		Rack: 36	Full Order: 29	Half Order: 23
Rack of Lamb	French cut rack topped with a Dijon honey crust and served with cherry port reduction			32
New York	Served with red wine, blue cheese & garlic compound butters			27
Priest Lake Tenderloin	Served with mushroom duxelle & cabernet sauce			36
Filet Mignon	Hand-cut filet wrapped in maple cured bacon and grilled over mesquite	Regular: 32	Petite: 28	

Sauté

Thai Seafood Stew	Shrimp, scallops & king crab simmered in a red curry, coconut broth with lemongrass pesto	29
Chicken Caprese	Chicken breast topped with smoked mozzarella, prosciutto, pesto and mustard cream sauce	24
½ Roasted Duck	Crispy duck served with wild rice & Hill's orange sauce	25
Calamari	Calamari steak grilled golden brown served with lemon caper beurre blanc & lemon risotto	25
Wild Alaskan Troll Caught King Salmon	- served with lemon risotto	28
• Grilled Filet	Fresh herb crusted filet with a lemon dill crème fraiche	
• Cedar Plank	Oven roasted on a cedar plank with a mango, jalapeno & pineapple salsa	
• Stuffed Salmon	Stuffed with crab & spinach & topped with red pepper hollandaise	

Pastas / Vegetarian

Linguini Carbonara	Prosciutto & peas tossed with cream, egg yolk, garlic & parmesan cheese	18
Spaghetti & Meatballs	Beef, veal and ricotta meatballs served with Lois' spaghetti sauce	15
Ravioli	Spinach & Italian sausage ravioli topped with Lois' spaghetti sauce & asiago cheese	23
Polenta Stack	Polenta, goat cheese, grilled Portobello mushroom, zucchini & red pepper with pomodoro sauce	19

Please, no separate checks on parties of eight or more / all dinners served with soup or salad