

Appetizers

Brie & Garlic	<i>Double cream Brie, roasted tomatoes & garlic cloves, served with grilled focaccia</i>	11
Calamari	<i>Calamari steak breaded and grilled golden brown, with a lemon caper beurre blanc</i>	10
Crab Cakes	<i>Dungeness Crab breaded and fried, topped with avocado, Tobiko caviar & wasabi vinaigrette</i>	12
Cajun Beef Kabob	<i>Grilled over mesquite served with Blue cheese dressing</i>	12

Soup & Salads

The Wedge	<i>Iceberg lettuce, blue cheese dressing & crisp pancetta</i>	7
Warmed Spinach Salad	<i>Bacon, red onion, & mushrooms tossed with a warmed Cointreau dressing.</i>	8
French Onion Gratinee	<i>Onion, bacon & beef broth topped with a roasted Provolone & Brie</i>	7
Caesar Salad	<i>Romaine lettuce tossed with Parmesan cheese & croutons</i>	8
Chicken Caesar Salad	<i>Basil Chicken breast served over our Caesar salad</i>	12
Soup du Jour	<i>Homemade fresh soup of the day</i>	5

Seafood

Served with Lemon Risotto

Wild Alaskan King Salmon		27
Grilled Filet	<i>Mesquite grilled with a cauliflower puree and Huckleberry Pinot Noir sauce.</i>	
Stuffed Salmon	<i>Stuffed with crab and spinach topped with a fresh tarragon béarnaise.</i>	
Halibut	<i>Macadamia nut encrusted filet with an orange pomegranate vinaigrette</i>	28
Calamari	<i>Calamari steak breaded and grilled golden brown, with a lemon caper beurre blanc.</i>	24

Entrees

Served with Herb infused Mashed potatoes

Baby Back Ribs	<i>Pork Ribs basted with Hill's homemade barbeque sauce.</i>	Full Order: 27	Half Order: 21
Filet Mignon	<i>Hand-cut Filet wrapped in maple cured bacon and grilled over mesquite.</i>	Regular: 30	Petite: 28
Priest Lake Tenderloin - <i>Mesquite seared tenderloin medallions, served with wild mushroom duxelle and mushroom syrup.</i>			
			35
Pepper Steak	<i>Top Sirloin, pan seared and served with Hill's five pepper cream and brandy reduction.</i>		27
Chicken Caprese	<i>Panko breaded chicken breast topped with mozzarella, prosciutto, pesto, roasted tomatoes, served with garlic cream sauce</i>		21

Pastas

Clam Linguini	<i>Fresh Manila clams, lightly steamed with garlic and white wine and served over linguini pasta</i>	20
Steak & Pasta	<i>Linguini tossed with brown butter, fresh sage, Mizythra cheese and topped with a petit Filet Mignon</i>	28
Chicken & Morel	<i>Chicken breast tossed with Morels & linguini in a Parmesan cream sauce.</i>	24
Ravioli	<i>Spinach and Italian Sausage Ravioli with homemade spaghetti sauce and Asiago cheese</i>	22

All dinners served with soup or salad

Specials served nightly, Advance reservations recommended.

Restaurant open Friday dinner thru Sunday - mid October thru mid May - Open December 26 thru New Year's Weekend