



Appetizers

Pan Seared Sea Scallops

Honeycrisp apple, gorgonzola and balsamic vinaigrette 12.95

Starters

The Wedge

Iceberg, grape tomatoes, bacon, Walla Walla sweet onion and Maytag Bleu Cheese dressing. 7.95
Add Crab 5.95 or Bay Shrimp 3.95

Entrees

Grilled Fresh Alaskan Halibut

Chantrelle mushroom-sherry jus, Yukon Gold smashers and seasonal vegetables 19.95

Wild King Salmon

Stone-ground mustard butter, roasted fingerling potatoes and baby arugula 18.95

Gemelli Norcina

Roasted fennel, Italian sausage, butternut squash, white wine cream sauce, sage and parmesan 15.95

Rotisserie Prime Rib

Slow roasted over applewood flames on our wood fire rotisserie. This process adds a rich full flavor to a premium cut of beef. Served with fresh grated horseradish sauce, au jus, Yukon gold smashers & seasonal vegetables.
9 oz. 19.95 ~ 12 oz. 25.95 ~ 16 oz. 32.95

Today's Fresh Shucked Oysters

12.95 / 23.95

Evening Cove ~ Vancouver Is., BC
Fanny Bay ~ Baynes Sound, BC
Kumamoto ~ Humboldt Bay, CA
Shigoku ~ Willapa Bay, WA

Chef Select Fresh Shucked Oysters

13.95/24.95

A sampling of our oysters

Matt's' Premium Pour

Mazzocco Sonoma County

Cabernet Sauvignon

Dry Creek Valley

13/44

Big and chewy, with essences of red raspberry and cedar. This cabernet is packed with fleshy tannins finishing with hints of cherry, cocoa, and forest notes

***Consuming raw or undercooked meats, seafood, shellfish, or raw eggs may increase your risk of food borne illness.**