

## Appetizers

### Ahi Poke Nachos\*

WONTON CHIPS WITH A SRIRACHA AIOLI DRIZZLE AND THEN TOPPED WITH FRESH AHI TUNA, MANGO, RED ONION, AVOCADO AND CILANTRO. 12.99

### Bacon Wrapped Prawns

PRAWNS WRAPPED IN BACON AND SAUTÉED TO PERFECTION. SERVED WITH OUR HOUSE MADE LEMON BEURRE BLANC AND BALSAMIC GLAZE. 12.99

## Entrées

### Kung Pao Glazed Chicken Salad\*\*

MIXED GREENS, CABBAGE SLAW MIX, BELL PEPPERS, CHERRY TOMATOES AND ROASTED PEANUTS TOSSED IN OUR HOUSE-MADE GINGER SESAME DRESSING. TOPPED WITH ORANGE SLICES, SESAME SEEDS, WONTON STRIPS AND HARDWOOD GRILLED CHICKEN. 13.99

*Suggested Wine Pairing: Willamette Valley Pinot Gris*

### Red Curry Chicken

ALL WHITE MEAT CHICKEN SAUTÉED WITH OUR RED CURRY SAUCE, CARROTS, ONIONS, MUSHROOMS AND RED PEPPERS. SERVED WITH WHITE RICE AND GARNISHED WITH CILANTRO. 15.99

*Suggested Wine Pairing: Chateau Ste. Michelle Riesling*

### Chop Salad

CRISP GREENS TOSSED WITH CHICKEN, SMOKED BACON, SALAMI, GARBANZO BEANS, SUNDRIED BLUEBERRIES, PROVOLONE, MOZZARELLA, SHREDDED PARMESAN, PEPPERONCINI AND TOMATOES IN OUR CHAMPAGNE VINAIGRETTE DRESSING. 14.99

*Suggested Wine Pairing: Noble 446 Chardonnay*

### Wood Fire Grilled Prawn Risotto

HARDWOOD GRILLED PRAWNS SERVED WITH A SAUTÉED ARTICHOKE, SUNDRIED TOMATO AND BASIL RISOTTO. 18.99

*Suggested Wine Pairing: Brancott Sauvignon Blanc*

### House-Made Meatloaf

VEAL, PORK, GROUND CHUCK AND BACON MEATLOAF SERVED WITH OUR BUTTERMILK MASHED POTATOES, COFFEE STOUT GRAVY AND GLAZED CARROTS. 16.99

*Suggested Wine Pairing: Liberty School Cabernet*

### Fresh Blackened Halibut with Mango Salsa

HALIBUT RUBBED WITH CAJUN SPICE AND SERVED WITH A FRESH ARUGULA SALAD, MANGO SALSA AND BASMATI RICE. 27.99

*Suggested Wine Pairing: King Estate Pinot Gris*

## Dessert

### Double Chocolate Stout Brownie

A GUINNESS STOUT DOUBLE CHOCOLATE BROWNIE DRIZZLED WITH CARAMEL AND TOPPED WITH VANILLA ICE CREAM. 7.99

*Try pouring an Espresso Shot over your Brownie*

## From the Bar

### Cucumber, Basil & Lime Gimlet

VODKA, LEMONADE, FRESH BASIL, CUCUMBER AND LIME. 8.75

### Nectarine Martini

VODKA, PEACH SCHNAPPS, ORANGE JUICE AND A DASH OF MANGO PUREE. 8.50