



-Starters-

**Crab Rangoon Dip with wonton chips**

Seasoned Dungeness crab with a mix of cheeses, soy, spring onions served bubbling hot /\$9-

**Red Curry Chicken Wontons**

Crispy chicken wontons seasoned with honey, lime, red curry, and cilantro, served with a golden plum sauce /\$8-

**Gulf Prawns**

Sautéed Black Tiger prawns with a blood orange buerre blanc /\$9-

**Cypress Grove Chevre**

Locally aged goat cheese, herbs de Provence, baked in crisp phyllo with fruit chutney and aged prosciutto /\$9-

**Soup du Jour /\$5-**

-Entrées-

**Prime Rib Au Jus**

Slow roasted aged prime rib with roasted garlic and chive potatoes and seasonal vegetables /\$27-

**Pacific Salmon**

Orange marinated grilled salmon served on a bed of grilled fennel, Kalamata olives, and golden raisins /\$24-

**Coleangelo**

Chicken breast stuffed with Fontina, Prosciutto, roasted red peppers and basil laced with crimini Marsala sauce and served with roasted garlic & chive potatoes and roasted vegetables /\$23-

**Idaho Trout**

Pan fried and with lemon caper butter, with roasted garlic and chive potatoes and sautéed haricot verts /\$22-

**Seafood Orecchietta**

Mussels, sea scallops and gulf shrimp in a spicy tomato broth with Orecchietta pasta /\$24-

**Spinach Tortellini**

Spinach and cheese stuffed tortellini with Portobello cream and topped with Asiago cheese /\$17-

*All entrées accompanied by choice of house salad or soup*



	Glass	Bottle
<b>-Whites-</b>		
<b>Mezzacorona Pinot Grigio-</b> Dolomite Foothills, Italy Floral and fruity, elegant and delicate.	6.25	25.00
<b>Cooper Mountain Reserve Pinot Gris-</b> Willamette Valley Estate Explosive aromas, citrus & cream palate, fresh crisp finish.	7.25	29.00
<b>Fess Parker Chardonnay-</b> Santa Barbara Lovers of chardonnay park here, yummy orange zest, creamy peach, toasty oak	8.50	33.00
<b>Mt Bachelor Chardonnay-</b> Oregon A graceful wine with meat on its bones, tropical flavors with pear & spicy vanilla	6.50	26.00
<b>Grgich Hills Chardonnay Estate Grown '05-</b> Napa Valley The quintessential chardonnay, bright orchard fruit, luscious texture, long precise finish		66.00
<b>-Reds-</b>		
<b>Red Knot Shiraz-</b> McLaren Vale, AU Bright and luscious, zesty berry & spice characters	7.00	28.00
<b>Rodney Strong Merlot-</b> Sonoma Rich Mocha/berry nose, deep and mouth filling, so satisfying. All solar powered winery	8.25	32.00
<b>Yamhill Valley Vineyards Pinot Noir-</b> McMinnville Estate Real character and depth here, muscle with finesse. Phenomenal deal for Oregon Pinot	9.00	35.00
<b>Mt Bachelor Pinot Noir -</b> Oregon Cinnamon spice tops cherries & berries supported by youthful vigor	8.50	33.00
<b>Melini, Borghi d'Elsa-</b> Chianti Modern style Tuscan Sangiovese, softer than the norm, easy drinking	6.25	25.00
<b>Waterbrook Reserve Cabernet Sauvignon-</b> Columbia Valley I am strong and confident with backbone and breed. Cork me now, I open slowly	9.25	36.00
<b>Mt Bachelor Cabernet Sauvignon-</b> Oregon Southern and Northern Oregon fruit bring nice layers of soft blueberry and raspberry	7.25	29.00
<b>Gravity Hills "Tumbling Tractor" Zinfandel-</b> Paso Robles Exuberant spicy aroma, elegant & complex. Head pruned hillside vines	7.75	30.00
<b>Lange Reserve Pinot Noir '06-</b> Dundee Hills Flashy Bing cherry and crushed raspberry nose. This wine answers the question "What is all the fuss about Oregon Pinot?"		45.00
<b>Woodward Canyon Artist Cabernet '05-</b> Columbia Valley Generous in dimension, integrated cabernet and oak complexity. Cedar, earth, tobacco notes are behind outstanding quality fruit. By a master of WA cab, Rick Small		65.00
<b>Vall Llach Embruix(Bewitched) '04 -</b> Priorat Spain Sumptuous and pure, silky finish. Rediscovered Priorat has some of the oldest vines (1870) in Europe. Grenache/Carignane/Syrah/Cab/Merlot		52.00
<b>Grgich Hills Zinfandel Estate Grown '05 -</b> Napa Valley Sun loving zinfandel, crushed red fruit, spicy, in balance, organic. Watch this wine evolve in your glass.		58.00
<b>Rodney Strong Symmetry '04 -</b> Alexander Valley Opulent bouquet, ripe dark fruits, generous, layered, smooth and long. The finest barrels, celebrating the art of blending, magnificent!		85.00