

Signature Dinner Menu

Choice of One Appetizer, One Salad, One Entrée and One Dessert with our Starbucks Blend Coffee.

Appetizers

Crab Cakes	9.79
Crab cakes in a pool of roasted red pepper coulis, drizzled with burre blanc and finished with fresh herbs. Served with a lemon wheel.	
Cheese Sampler Plate	8.59
Samples of Rouge River Oregonzola, Beecher's Flagship white cheddar, aged Gouda and tasty goodies to compliment.	
Mediterranean Grilled Polenta	6.59
Grilled polenta cake topped with a sauté of wild mushrooms, Mediterranean relish and boursin cheese, drizzled with white truffle oil.	
Lamb and Red Pepper Kabob	6.59
Flame broiled kabob served on a braised Portobello cap, drizzled with balsamic glaze and finished with crumbled feta cheese and minced chives.	

Salads

Spinach Salad	6.99
Baby spinach greens with pecans, pears, dried figs, bleu cheese and a light Asian style vinaigrette.	
Mediterranean Salad	6.99
Organic spring greens with red onion, kalamata olives, sun dried tomatoes, feta cheese and Tuscan herb dressing.	

Entrée

Signature Combination	32.29
Filet Mignon and a jumbo prawn stuffed with scallop mousse, topped with white truffle hollandaise. Served with a twice baked potato.	
Stuffed King Salmon	24.29
Wild King Salmon filled with shrimp stuffing oven baked and topped with a thyme crème fraiche. Served with seasoned roasted red potatoes drizzled with white truffle oil.	
Wild Mushroom Strudel	19.29
Wild mushroom and goat cheese strudel with herb pesto served on wild rice.	
Cherry Pepper Duck	21.79
Seasoned duck breast grilled and topped with our dried cherry pepper sauce. Served with saffron mashed potatoes.	

Dessert

French Apple Tart	6.99
Walnut and cookie butter crust topped with sweet apple-raisin custard. Finished with whipped Cream and fresh grated nutmeg.	
Chocolate Tart	6.99
The finest Belgium chocolate baked with eggs and butter until dense and rich, served on chocolate pie crust. Finished with a caramel sauce and fresh whipped cream.	

*A taxable 20% gratuity and 8.1% Washington State sales tax will be added to all food and beverage. All menus subject to one selection and one method of payment. Special dietary requests must be made 72 hours in advance. A guarantee of the number to be served (including vegetarians) is required by noon, 72 hours (working days) prior to the function. *Vegetarian option available. Effective January 2010. All prices subject to change without notice.*