

**Chef Troy's Special
Features for March 1 -
7**

APPETIZER

**CHIPOTLE SPICED SPINACH
AND ARTICHOKE DIP**
rosemary flat bread 10.95

BEEF BURGUNDY

Tender chunks of beef sim-
mered in a rich red wine and
beef sauce with mushrooms,
carrots, pearl onions,
topped

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Tender chunks of beef simmered in a rich red wine and beef sauce with mushrooms, carrots, pearl onions, topped with mashed potatoes and finished in the oven 15.50

*Wine Match: Canoe Ridge 2005 Merlot, Columbia Valley
"tasty red to go with this tasty dish" 1/2 bottle 12 - 7.50 glass*

KING SALMON

Brushed with Dijon mustard, dusted in bread crumbs, topped with Tuscan tomato relish, accompanied by seasonal vegetable, roasted fingerling potatoes 23

Wine Match: Benson Vineyards 2008 Pinot Noir "Scott's locally grown Pinot Noir will lend itself nicely with this lovely salmon dish" 9.75 glass

DUROC PORK CHOP

Compart Family Farms Duroc premium all natural 14 day dry aged 12 oz pork, atop mushroom risotto, finished with truffle oil and fresh herbs. Seasonal vegetable and roasted fingerling potatoes 24.50

*Wine Match: Nefarious Cellars 2009 Syrah, Lake Chelan AVA
"Dean Neff, winemaker/owner, Syrah is one of Chef Troy's favorites. Rich, chewy, full-bodied red that will be excellent with this hearty pork chop" 9.75 glass*

FRIDAY, SATURDAY NIGHT SPECIAL FEATURE

"PRIME RIB OF BEEF"

*Troy's Special rub, baked potato, ranch mashed
potatoes or roasted fingerling potatoes*
8 oz 19.95 - 12 oz 26.95 - 16 oz 29.95