

Chef Troy's Valentine Features
February 12th - February 14th



Goat Cheese Appetizer

Montrachet goat cheese crusted cakes, pan seared, served over a ripe flamed grilled tomato slice then drizzled with balsamic-port reduction and torn basil. 8.95

Wine Match: Tildio 2009 Viognier

“a beautifully crisp, vibrant wine that pleases the palate ”
7.50 glass/25 bottle



Steak & Prawns

8 oz. Misty Isle top sirloin steak, flame grilled and topped with four scampi style prawns. Served with your choice of baked potato or our creamy ranch mashed potatoes and seasonal vegetables. 24.95

Wine Match: 2008 Nefarious Cabernet Sauvignon

“Dean says, lively bright and pretty damn delicious”
10.50 glass/37 bottle

Chef's Chicken

Breaded breast of chicken stuffed with sage and apple, baked in the oven and finished with Calvados sauce. Served with your choice of baked potato or our creamy ranch mashed potatoes and seasonal vegetables. 16.95

Wine Match: Nefarious 2009 Viognier

“crisp, refreshing, and sexy in a very subtle way”
7.50 glass/25 bottle

Crab Stuffed Salmon

King salmon fillet stuffed with crab, oven baked, then draped with Béarnaise sauce. Served with seasonal vegetables and your choice of baked potato or our creamy ranch mashed potatoes . 22.95

Wine Match: Benson Vineyards Pinot Noir, 2007

“seductively aromatic, fruity flavors followed by a lingering finish”
9.75 glass/34. bottle

Prawn Pasta

Prawns sautéed with onion, tomato, white wine, lemon zest, herb butter and minced roasted serrano peppers, tossed with angel hair pasta and finished with an herbed Montrachet medallion. 16.50

Wine Match: Benson Vineyards 2009 Viognier

“vibrant, full bodied and very fragrant”
7.50 glass/25. bottle

Braised Short Ribs

Red wine braised short ribs served over our creamy ranch mashed potatoes, draped with a red wine reduction and drizzled with white truffle oil. Accompanied by seasonal vegetables. 18.95

Wine Match: Nefarious Syrah, 2008

“a serious wine yet full, fruity and loveable”
9.75 glass/34. bottle

Seafood Newberg

Lobster, scallops, prawns and king salmon, pan seared and simmered in a rich sherry cream sauce. Served with your choice of baked potato or our creamy ranch mashed potatoes and seasonal vegetables. 27.00

Wine Match: Tsillan Cellars 2007 Chardonnay

“nice acidity, think apples and warm butterscotch with a lemon cream finish ”
7.50 glass/25. bottle