



February Specials



~ Starters ~

CRAB CAKES

Hand made, lump crab, baby arugula, cherry tomato, citrus vinaigrette and lemon aioli. 19.99

Pair with Cupcake Prosecco Sparkling Wine split 9.99

GRILLED SHRIMP SKEWERS

Lime garlic marinade, sautéed greens, baby heirloom tomatoes and siracha aioli. 18.99

Pair with Kendall Jackson Chardonnay glass 11.99 bottle 36.99

~ Main ~

Add a homemade soup or a garden salad for 3.99. Upgrade to shrimp & lobster bisque for 5.99.

12 oz. NEW YORK STRIP or 12 oz. CAB RIBEYE*

Charbroiled and basted with herb butter. Served with chef's choice of potato and seasonal vegetable. 29.99

Garlic herb mushrooms 3.99 Caramelized onion 3.99

5 oz. lobster tail 19.99 8 oz. king crab legs 30.99

Pair with Rodney Strong Cabernet Sauvignon glass 11.99 bottle 36.99

SEAFOOD FETTUCINE

Grilled shrimp, lump crab, sockeye salmon, lobster cream sauce and fresh basil. 29.99

Pair with Cupcake Pinot Grigio glass 10.99 bottle 33.99

HALIBUT & SHRIMP

8 oz. Alaskan halibut, grilled shrimp, herb butter, marinated baby heirloom tomatoes and sauteed greens.

Served with chef's choice of potato and seasonal vegetable. 27.99

Pair with Cupcake Sauvignon Blanc glass 10.99 bottle 33.99

SALMON & CRAB CAKE

5 oz. Sockeye salmon, lump crab cake, herb butter, sauteed greens and hollandaise sauce.

Served with chef's choice of potato and seasonal vegetable. 29.99

Pair with Meiomi Pinot Noir glass 11.99 bottle 36.99

KING CRAB

Alaskan split king crab legs, charred lemon and drawn butter. 1 1/2 lbs. 99.00 3 lbs. 175.00

Pair with Kendall Jackson Chardonnay glass 11.99 bottle 36.99

TWIN TAILS

Twin 5 oz. South African cold water lobster tail, herb butter, charred lemon and drawn butter.

Served with chef's choice of potato and seasonal vegetable. 49.99

Pair with Anew Columbia Rose glass 9.99 bottle 30.99

~ Dessert ~

STRAWBERRY SHORTCAKE

Layered pound cake, strawberry sauce and whipped cream. 8.99

Pair with Bailey's and Imperial Columbian coffee 7.99