



DINNER FEATURES

Beginning July 6, 2018, available after 5pm

INSPIRATION

BACON WRAPPED SHRIMP

14

Creamy Coleslaw / Lemon Cayenne Mayonnaise

ENTRÉES

MIXED SEAFOOD PLATTER

25

Mountain Trout / Shrimp / Scallops / Coconut Rice Pilaf / Julienne Summer Squash
Lemon Butter Sauce

Maison Louis Latour Grand Ardeche / Chardonnay / Rhone Valley, France

10 | 38

GRILLED SURF & TURF

25

Beef Tenderloin / Mini Crab Cakes / Sauteed Spinach
Turmeric Scented Mashed Potatoes / Steak Sauce

Seven Falls Cellars / Merlot / Wahluke Slope / Washington

14 | 52

FEATURED COCKTAIL

VANILLA SKY

14

Southern Wicked Blueberry Moonshine / Absolute Vanilla / House-Made Lemonade

Sorry No Substitutions

"In Teaching Others, We Always end Up Teaching Ourselves"

~James Beard