

Drink. Dine. Unwind.™

it's fine.

dinner prix fixe

offered nightly from sunday thru thursday



asparagus & green bean salad

with pearl tomatoes, beets in a dijon vinaigrette

macaroni & cheese

with vermont aged sharp cheddar

*supplement with fresh water lobster
available for an additional 5.*

smoked salmon crêpe

monterey jack cheese & tomato relish

* 06 davis bynum sauvignon blanc, russian river *



duck & wild mushroom lasagna

duck confit & seasonal wild mushrooms

* 05 madison cellars syrah, paso robles *

grilled 'bavette' steak

over roasted potatoes, sautéed spinach
& chimichurri sauce

substitute petite filet mignon for an additional 15.

* 08 gascón malbec, mendoza, argentina *

grilled & breaded sand dabs

over asparagus risotto & lemon-thyme vinaigrette

* 06 snoqualmie 'naked' chardonnay, washington *



duo of sorbet

chef's seasonal sorbet selection

seasonal fruit crisp

your server will provide a description

cappuccino or vanilla crème brûlée

custard with a layer of hard caramel

* 06 chateau ste. michelle riesling, columbia valley *



29.95 pp

sommelier's wine pairing available for an additional 15. pp

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offered nightly fidsays and saturdays



chef's soup of the day

your server will provide a description

* 06 davis bynum sauvignon blanc, russian river valley *

mussels & clams

leeks, fennel, tomatoes in a saffron beurre blanc

* 06 l'aventure rosé, paso robles *

endive salad

bacon, beets, point reyes bleu cheese
& balsamic vinaigrette

* 06 l'aventure rosé, paso robles *



fresh fish of the day

from our day boats

* 07 elk cove pinot gris, willamette valley *

braised american kobe short ribs

horseradish mashed potatoes, crisped onions
with sautéed yellow & green beans

* 02 wellington morhardt ridge vineyard cabernet, sonoma *

sautéed chicken breast

with kumquats & riesling over couscous

* 06 chateau ste. michelle riesling, columbia valley *



apple caramel bread pudding

vanilla ice cream & cider sauce

strawberry rhubarb crisp

your server will provide a description

vanilla or cappuccino crème brûlée

custard with a layer of hard caramel

* *sommelier's selection* *



41. pp

sommelier's wine pairing available for an additional 22. pp