

5 COURSE ---\$33--- EARLY DINNERS

MONDAY - FRIDAY UNTIL 5:30 P.M.

TO START:

MAKE IT 4-COURSES WITH TWO STARTERS +4

OREGON COAST SHRIMP COCKTAIL GFA

TOMATO BASIL SOUP

Fire roasted tomato basil soup with crème fraîche.

CLASSIC CAESAR SALAD GFA

ENTREES:

BBQ GARLIC PRAWNS GFA

New Orleans style sauteed prawns with garlic butter, Cajun spices and red potatoes. Served with seasonal vegetables.

DOUBLE R RANCH FLANK STEAK* GFA

Spice rubbed, applewood grilled to your liking, chipotle lime butter and cranberry jalapeno relish. Served with cornbread pudding.

HOMEMADE CHICKEN POT PIE

A house specialty combining rotisserie chicken with fresh vegetables and herbs under a tender crust.

PORTOBELLO MUSHROOMS GFA

Rosemary olive oil and tamari glazed portobello mushroom, zucchini, blistered tomato and roasted corn. Served with champ potatoes.

WILD ALASKA TRUE COD

Marinated in white wine and baked with bread crumbs, sour cream, red onion and fresh dill. Served with raisin pistachio rice pilaf.

N.W. WILD SALMON

Chargrilled with citrus butter and topped with cranberry-lime jalapeno relish. Served with raisin pistachio rice pilaf and seasonal vegetables.

DESSERTS:

SHARON'S JAR PIE

Your choice of: Chocolate Caramel Mousse - or- Best of Season

ANTHONY'S BURNT CREAM GFA

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.

