

Special Starters

Fraga Farm Goat Cheese Rondele over Gathering Together Farm Salad Greens with Rosemary Dressing and Fresh Sungold Cherry Tomatoes 12.75

Summer Solstice Salad Rogue Creamery Bleu Cheese, Roasted Baby Beets and Bacon Dressing over Gathering Together Farm Arugula 10.75

Tonight's Entrées

Carlton Farm Baby Back Ribs Natural Pork Ribs Slow Roasted with Chef's Special BBQ Sauce, Potato Salad Mignonette and Local Seasonal Vegetables 15.75
Chef's suggested wine - 2005 Pinot Gris (Territorial)

Wood Fired Wild Chinook Salmon Ginger Infused and Grilled to Perfection sauced with Lemon Beurre Blanc and served with Saffron Jasmine Rice and Local Seasonal Vegetables 25.75
Chef's suggested wine - 2004 Pinot Noir (Chateau Lorane)

Wood Fired Hazelnut Crusted Wild Pacific Halibut served with Lemon Dill Butter, Jasmine Rice and Local Seasonal Vegetables 25.75
Chef's suggested wine - 2005 Pinot Gris (Territorial)

Wood Fired Cascade Natural Pepper Crusted Top Sirloin served with Bleu Cheese Sauce, Fire Grilled Potato Cake and Local Seasonal Vegetables 21.75
Chef's suggested wine - 2005 Cabernet Sauvignon (Hawk Crest)

Handmade Molé Tamales Traditional Corn Masa stuffed with Cheddar Cheese, Pinto Beans & Sweet Potatoes, served with Guacamole, Fresh Salsa & Local Seasonal Vegetables 16.75
Chef's suggested wine - 2005 Pinot Gris (Territorial)

Wood Fired Draper Valley Herbed Grilled Chicken served with Fresh Flatbreads and Greek Salad - Feta, Olives, Local Cucumbers, Cherry Tomatoes and Walla Walla Onions 17.75
Chef's suggested wine - 2006 Chardonnay (Chateau Lorane)

Wood Fired Cattail Creek Lamb Burger served in a Fresh Baked Pita with Feta Cheese, Tomato, Onions & Kalamata Olives, with Sweet Potato Fries and Cabbage Slaw 15.75
Chef's suggested wine - 2005 Cabernet Sauvignon (Hawk Crest)

Zahtar Platter A Mideastern Feast with Cashew Hummus, Amaranth Tabooleh, Roasted Eggplant, Fresh Greek Salad and Fire Baked Zahtar Flatbreads 15.75
Chef's suggested wine - 2005 Riesling (Territorial)

Special Wood Fired Pizza

Carne Blanco Pizza Cascade Natural Steak, Gorgonzola Cheese, Sweet Onion, Roasted Red Peppers and Fresh Jalapenos 15.75
Chef's suggested wine - 2006 Chardonnay (Chateau Lorane)

*Entrée prices ala carte, add an optional **Side Salad** or **Cup of Soup** for \$4.*

*One ticket per party, please. Split entrées add \$4.
20% Gratuity applied for parties of 5 or more.*