



## À LA CARTE ENTRÉES

*À La Carte Entrées include mixed green salad and a choice of dressing, chef's choice of vegetable, starch, and coffee.  
To add an additional entrée choice, please add \$5 per person.*

### ACCOMPANIMENTS

*please choose one*

Duchess Potatoes | Rice Pilaf | Roasted Baby Red Potatoes | Garlic and Herb Mashed Potatoes | Olive Oil Herb Pasta

### SEAFOOD

#### Herb Crusted Black Tiger Prawns

with lemon beurre blanc sauce

\$21

#### Baked New England Cod

with Roma tomatoes, red onions and Parmesan cheese

\$18

#### Northwest Crab Cakes

with red pepper coulis and lime crème fraîche

\$20

#### Marinated Grilled Halibut

with roasted leek and garlic cream sauce

\$25

#### Baked Salmon

with lemon, tarragon, garlic sauce

\$21

### CHICKEN

#### Half Bone-In Lemon and Herb Chicken

marinated and slow-roasted to a golden brown

\$18

#### Chicken Picatta

with lemon, caper, white wine butter sauce

\$20

#### Sautéed Chicken Breast

select Marengo, Florentine or Marsala sauce

\$20

### BEEF

#### Flat Iron Steak

with crispy fried onion strings and mushroom demi-glace

\$25

#### Beef Wellington

with red wine shallot sauce

\$32

#### Grilled Center Cut New York

with portabella mushroom sauce

\$30

#### Beef Medallions

with green peppercorn demi-glace

\$30

#### Grilled Porterhouse

with sautéed mushrooms

\$37

### PORK

#### Honey Glazed Bone-In Chop

with Dijon mustard cream sauce

\$28

#### Pork Tenderloin

with cranberry chutney

\$22

#### Stuffed Center Cut Boneless Chop

with apples, apricots, and cognac glaze

\$24

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax  
and a 20% taxable service charge. Of that amount, 13% will be paid directly to your service personnel. rev 04/15*