



DECEMBER 2025

LUNCH & DINNER

GRILLED SHRIMP SKEWERS (8) - LUNCH

SHRIMP MARINATED IN GARLIC, LEMON, OLIVE OIL & SMOKED PAPRIKA
\$24

CAJUN SHRIMP PASTA - LUNCH

PRAWNS, MUSHROOMS, PEPPERS & ONIONS SERVED OVER RIGATONI PASTA
TOSSED IN A CAJUN CREAM SAUCE SERVED WITH GARLIC BREAD
\$28

THE CLASSIC RUEBEN - LUNCH

FRESH CORNED BEEF, MELTED SWISS CHEESE, SAUERKRAUT,
1000 ISLAND DRESSING SERVED ON MARBLE RYE
\$18

SMOKED SEAFOOD PASTA - DINNER

PRAWNS, SCALLOPS, MUSSELS, MUSHROOMS, SPINACH OVER LINGUINI PASTA
TOSSED IN A WHITE WINE CREAM SAUCE
\$31

16OZ. BONE-IN RIBEYE - DINNER

CHARGRILLED RIB-EYE TOPPED WITH COWBOY BUTTER
SERVED WITH HOUSE VEGETABLES & CHOICE OF STARCH
\$44

WINES ON SPECIAL

PUDDING RIVER CABERNET – YAKIMA VALLEY - \$49
CAPITELLO SAUVIGNON GRIS - \$39



(GF)= GLUTEN FREE. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER.

*CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ROOM SERVICE ORDERS:

20% GRATUITY, 20% AUTOMATIC GRATUITY FOR PARTIES OF 6 OR MORE.