

## SEASONAL DINNER SPECIALS

### SIDES

Roasted Asparagus	With reggiano parmesan	8.95
Sautéed Green Beans	With garlic, onion & mint	7.50
Morel Mushroom Saute	Onion, shallots, veal stock, cream & brandy	13.50

PINEAPPLE-GINGER MOHITO WITH FRESH MINT AND 2 SHOTS OF  
10-CANE RUM 12.00

### ENTREES

Iowa Chop	Dressed with garlic, ginger, oil & marjoram, broiled bone-in,	
Pork Porterhouse	served with roasted squash, finished with a stock, cider & lemongrass reduction.	21.95
White King Salmon	Poached, with sorrel cream and rice pilaf.	28.95
Pan Roasted Halibut	Encrusted with sesame seeds, roasted, finished with spicy Thai peanut sauce, & steamed broccoli with 4 cheeses.	28.95
Cashew Chicken	Wok fired chicken pieces, sugar snaps, bean sprouts, onions, cashews, buckwheat soba noodles, & ginger broth.	17.50
Pulled Pork Mole	Pulled smoked pork shoulder atop marjoram rice and black beans, with a zesty red mole sauce, and flour tortillas.	16.95
Ginger Beef & Noodles	Tenderloin pieces, cabbage, carrots, red bells, onion, ginger & soba noodles wok fired with Singapore sauce.	19.95
Bandito Slayer Burger** (No substitutions! Be brave!)	10 OZ! Gorgonzola/hazelnut crust, caramelized onions, house cured pepper bacon, on an artisan bun, fries & pickle.	17.50
Skirt Steak goes Korean	Marinated in soy, green onion, sesame oil, chilies, grilled and sliced, and served with our house fries.	18.95
6 oz Petite Filet	With herbed gorgonzola & roasted hazelnut crust, and sinful mashers.	27.95
12 oz Delmonico	Topped with roasted garlic/tarragon butter, with house fries.	29.95

SPLIT PLATES, \$3.00

**\*\*Our burgers are cooked to the Health Dept. standards of "Med-well".  
No requested temps on these items, please.**

Due to higher costs, substitutions for ingredients may be an extra charge.  
Starters and sides may only be purchased at their menu price.

Whole Broiled Trout	<i>Filled with thyme, lemon, &amp; bacon, served with house fries.</i>	19.50
Chicken-Fried Steak	<i>New York strip, in buttermilk batter &amp; flour, sautéed and finished with wild mushroom gravy &amp; mashers.</i>	21.95
Bison Flat Iron	<i>Sliced, topped with Bistro butter, lemon wedge, and house fries.</i>	19.75
Sauteed Calf's Liver	<i>With carmelized onions, house fries, and Dijon buerre blanc. (Add our house-cured bacon, \$3.50)</i>	19.50
Pecan Catfish	<i>Pan roasted, finished with browned butter, lemon, pecans, a touch of Worcestershire, &amp; broccoli with 4 cheeses.</i>	18.95
Pan Fried Oysters	<i>From Puget Sound, panko encrusted, atop bitter greens, with Steve's tartar sauce &amp; house fries.</i>	19.50
Roasted Breast of Duck	<i>Marinated in tea, applewood smoked, served atop braised red cabbage, orange huckleberry sauce, &amp; rice pilaf.</i>	19.50
Alaskan Razor Clams	<i>Dusted in panko breading, sautéed in butter, served with lemon, tartar sauce, and house fries.</i>	18.50
Grilled Sea Scallops	<i>With apple juice/mirin/coriander glaze, broccoli accented with 4 cheeses, and rice pilaf.</i>	25.95
Crawfish "Bugs 'n Rice"	<i>Crawfish tail meat, onion, celery, tomato in a zesty seafood veloute, surrounding a mound of basmati rice.</i>	16.75
Veal Piccata	<i>Sautéed scaloppini, finished with lemon, white wine, capers, &amp; butter, with sinful mashers.</i>	24.95
Jumbo Prawn Saute	<i>5 large prawns sautéed with onion, mushroom, tomato, garlic shrimp stock and white wine, served with rice pilaf.</i>	24.95
Pacific Rockfish	<i>Pan roasted with lemon &amp; thyme, deglazed with lemon, wine, parsley, and butter, served with broccoli accented with 4 cheeses.</i>	18.95

*Our Specials are based on the season and availability, especially fresh Seafood, and most notably wild Salmon in 2008. Please know that prices and offerings may change without notice. You are always welcome to call us for our most current menu at:*

*406-862-6223*

*THANK YOU!*