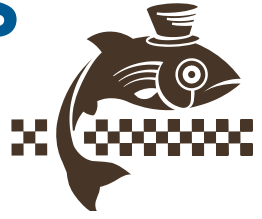


# CHEF BILL'S SPECIALS

## 100% SUSTAINABLE SEAFOOD

We wholeheartedly support strong & healthy wild fish and shellfish populations by only serving 100% sustainable seafood. If we can't source a fish, clam, bivalve, or crustacean sustainably, we won't serve it.



## FALL INTO BOURBON

### "Flavors of Fall" Old Fashioned

Redemption Rye Whiskey with an apple infused simple syrup, dash of Angostura bitters and pumpkin spice, served with an oversized ice cube 13<sup>90</sup>



## NOSH BITE & APPETIZER

### GF Cold Water Lobster Deviled Egg

Cage free local egg with Nova Scotia cold water lobster meat 8<sup>90</sup>

### Crispy Coconut Cod Bites

Coconut breaded Blue North Cod, bite sized and flash fried, served with a hot honey sauce and wasabi aioli for dipping 17<sup>90</sup>



## EAT YOUR GREENS

### GF Autumn Harvest Wild Salmon Salad

Stone ground mustard and honey glazed broiled Wild Alaska Coho Salmon with Cosmic Crisp WA apples, Tillamook Extra sharp white cheddar, toasted pumpkin seeds, dried cranberries and nitrite-free bacon with organic field greens and fresh romaine, maple-cider dressing 31<sup>90</sup>

## GRASS FED BURGER

### All American Deluxe Burger

Double stacked, smashed and grilled Royal Ranch grass-fed beef patties with organic American cheese then loaded with Walla Walla sweet onion, fresh tomato, DeGoede farms Bibb lettuce, crispy nitrite-free bacon, 2000 island dressing on toasted local brioche bun 24<sup>90</sup>

## 100% SUSTAINABLE SEAFOOD

### Lobster Cavatappi Mac 'n Cheese

Cold water Nova Scotia sweet lobster meat served over cavatappi pasta in a rich and creamy imported gruyere, parmesan and asiago cheese sauce, topped with toasted herb cheese breadcrumbs and fried leeks 36<sup>90</sup>

### Fresh Dungeness Crab and Prawn Stuffed Lobster

Nova Scotia cold water Lobster tail stuffed with fresh Dungeness Crab, Wild Mexican Prawns and imported cheeses, with roasted organic potatoes and fresh seasonal vegetable 42<sup>90</sup>

## GRASS FED FILET MIGNON

### "The Royal" Ranch Filet Mignon

6oz center cut Filet Mignon from local Royal Ranch Farms, broiled and served with bourbon braised caramelized local onions and a Cabernet demi sauce, roasted organic potatoes and fresh seasonal vegetable 44<sup>90</sup>

## FOR DESSERT

### GF White Chocolate Mousse with Fresh Berries

Creamy white chocolate Grand Marnier cream cheese Delice with fresh blackberries, raspberries, strawberries and blueberries and whipped cream 11<sup>90</sup>



## BOUTIQUE WA WINE FEATURE

### Sparkman Cellars *Woodinville, WA*

*Why did we start our winery? Well, we wrote all the vision stuff like 'Our intention is to make wines that are considered among the finest available, and that will hopefully find their way onto your table' and such, which is true. Then we asked ourselves, 'Why don't we just tell them what we stand for?' So that's where our tagline came from: Family. Good Livin'. Real Fine Wine. Seems like that makes sense to people.*

### Sparkman "Lumiere" Chardonnay *Royal Slope*

Crisp and clean 100% Chardonnay from Stillwater Vineyard, beautifully balanced with rich concentrated flavors 13<sup>90</sup> | 17<sup>90</sup> | 52 **91 pts International Wine Report**

### Sparkman "Wonderland" Grenache *Columbia Valley*

This is the Pinot Noir of WA State! Medium bodied, silky and rich, a captivating wine with a lovely freshness and great pairing with seafood 13<sup>90</sup> | 17<sup>90</sup> | 52

### Sparkman "Holler" Cabernet Sauvignon *Columbia Valley*

Richly textured palate loaded with beautifully textured fruit, all swaddled in extra fine tannins. As always, the World's Best Cabernet Sauvignon For the Money 14<sup>90</sup> | 18<sup>90</sup> | 56

**90 pts Wine Enthusiast & #29 "Wine in the World" by Wine Spectator in 2018**



SPARKMAN  
CELLARS

