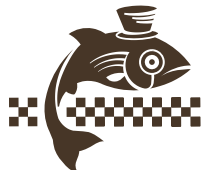


CHEF BILL'S SPECIALS

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.



BOURBON & BROWN



Festive Bourbon Smash

Pendleton 10 year aged bourbon with sage agave syrup, Angostura bitters, fresh lemon squeeze and cinnamon, topped with a splash of organic Martinelli's sparkling apple cider 14⁴⁰



APPETEAZER

Lobster Risotto Bites

Cold water Nova scotia lobster meat with arborio rice, imported gruyere, parmesan and asiago cheeses, flash fried and served with tomato basil cream and dressed arugula 22⁹⁰



EAT YOUR GREENS

GF Pecan Encrusted Winter Salmon Salad

Pecan crusted Wild Alaska Coho Salmon with roasted butternut squash, golden raisins, imported Spanish Manchego cheese, wild arugula, organic field greens and fresh romaine with an agave cranberry vinaigrette 34⁹⁰

LOBSTER & SEAFOOD

Lobster & Seafood Cavatappi Mac 'n Cheese

Wild Alaska Coho Salmon, Alaska Halibut and Blue North Pacific Cod with Cavatappi pasta in a rich and creamy imported gruyere, parmesan and asiago cheese sauce topped with toasted herb cheese bread crumbs, fried leeks and cold water Nova Scotia sweet Lobster meat 36⁹⁰

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 44⁹⁰

ALL NATURAL BABY BACK RIBS

Soon-To-Be-Sold-Out BBQ Pork Ribs

Full rack of pork ribs basted with Duke's smoky sweet coffee infused BBQ sauce served with our house apple slaw and Cavatappi mac n cheese 34⁹⁰

BBQ Ribs & Seafood Mixed Grill

½ rack of Baby Back Pork Ribs, BBQ rubbed and grilled jumbo Wild Prawns and Lobster cavatappi mac n cheese, served with seasonal fresh vegetable 38⁹⁰

GRASS FED FILET MIGNON

GF "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 44⁹⁰



WINES OF THE HUNEEUS FAMILY

It takes generations of focus, passion and determination to build some of the greatest wine brands in the world. All of the estate vineyards in the Huneeus portfolio are certified organic and use biodynamic practices. They are stewards of the land and committed to sustainable and responsible practices.

HUNEEUS
VINTNERS

Illumination Sauvignon Blanc by Quintessa *Napa/Sonoma County*

From the famed Quintessa winery! Aromatic purity and incredible depth with a lovely textural roundness, balanced by racy acidity and minerality 15⁹⁰ | 19⁹⁰ | 58 **95 pts - Decanter**

Flowers Chardonnay *Sonoma Coast*

Sourced from their organically farmed estate vineyard, Camp Meeting Ridge, and other family owned vineyards that share their farming philosophy and commitment to highlighting the purity of the coastal sites 15⁹⁰ | 19⁹⁰ | 58 **93 pts - Wine Spectator**

Leviathan Red Blend *California*

With finely structured tannins this Cabernet Sauvignon dominated blend exudes with elegance and a silkiness that delivers and pairs great with Wild Salmon and BBQ Ribs 15⁴⁰ | 19⁴⁰ | 56

94 pts - Jeb Dunnick

Faust Cabernet Sauvignon *Napa Valley*

Aged 20 months in 100% new French oak barrels, incredibly rich and bold with concentrated fruit flavors and a lingering finish Btl - 84 **95 pts - James Suckling & 94 pts - Wine Spectator**

Wine Spectator - rated #4 wine of 2024!