



ENTREES

SNAKE RIVER FARMS GLAZED PORK CHOP* \$48

Creamy Wild Rice with Mushrooms | Bourbon Brown Sugar Apple Glaze | Grilled Endive

DUCK BREAST* \$42

Bourbon Duck Stock | Caramelized Pearl Onion | Roasted Fig | Pear Puree | Glazed Carrots

EGGPLANT PARMESAN \$32

Eggplant | Buffalo Mozzarella | Tomato Cream Sauce | Grilled Broccolini

PAN SEARED SCALLOPS* \$36

Squash Puree | Whiskey Candied Bacon | Beets

TENDERLOIN* \$68

Local Prime Grade 8oz Tenderloin | Truffle Garlic Mashed Potatoes | Seasonal Vegetable | Choice of Red Wine Demi Glaze or Bourbon Peppercorn Cream Sauce

NEW YORK STEAK* \$56

Okanogan County Prime 12oz New York | Truffle Garlic Mashed Potatoes | Seasonal Vegetable | Choice of Red Wine Demi Glaze or Bourbon Peppercorn Cream Sauce

RIBEYE* \$78


Okanogan County Prime 14oz Ribeye | Truffle Garlic Mashed Potatoes | Seasonal Vegetable | Choice of Red Wine Demi Glaze or Bourbon Peppercorn Cream Sauce

DESSERTS

HOUSE MADE GELATO \$8

PUMPKIN CHEESECAKE \$14

SEASONAL COBBLER \$14

 Marked items are made without gluten; however, we are not a gluten-free kitchen. Please note there is a risk of cross-contamination for these items.

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.