



ENTREES

MISO BUTTER HALIBUT* \$60

Rice and Miso Puree | Root Vegetable Hash | Sake Miso Butter Sauce | Soy Sauce Caviar

SNAKE RIVER FARMS STUFFED PORK LOIN* \$48

Pork Loin Stuffed with Collard Greens, Wild Mushroom, Bacon, Breadcrumb | Potato Disks
Blueberry BBQ Sauce | Apple Slaw

APRICOT GLAZED CHICKEN THIGH * \$40

Creamy Wild Rice | Mushrooms | Toasted Almonds | Carrot | Apricot Glaze | Grilled Radicchio
Fresh Apricot

TENDERLOIN * \$68

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

DESSERTS

HOUSE MADE GELATO \$8

BLUEBERRY LEMON CHEESECAKE \$14

CHOCOLATE TORTE \$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.

Menu

