

D

(dinner)

Entrées à la carte (*side house salad or cup of soup 4.00*)

Soups and Bread (*three fresh soups daily*)
4.00 cup 6.00 bowl

Seared Mignonette Salad
mixed greens topped with peppered and seared beef mignonettes, bleu cheese and balsamic vinaigrette
9.50

Herb Citrus Chicken Salad
breast of chicken rubbed with herbs then grilled and sliced over mixed greens with toasted pine nuts, currants, mandarin wedges and citrus vinaigrette
9.50

Wild Salmon Salad
grilled fresh caught wild salmon over mixed greens with toasted almonds, pickled red onions and berry vinaigrette
12.50

Wilted Spinach and Cranberry Salad
fresh spinach greens with gorgonzola, cranberries, toasted walnuts and warm basil vinaigrette
9.00 add 2.25 for *berryhill bacon*

Lime Caesar Salad
whole baby romaine hearts with our lime caesar dressing, parmesan, sourdough croutons and anchovy
8.00 add 3.50 for *grilled chicken*
add 5.50 for *grilled shrimp or salmon*

House Salad
mixed greens, cucumbers, tomatoes, black spanish olives, parmesan and sourdough croutons (*with either balsamic vinaigrette, roasted red pepper ranch or our blue cheese*)
7.00 add 3.50 for *grilled chicken*
add 5.50 for *grilled shrimp or salmon*

Black Angus Filet Mignon
all natural northwest black angus tenderloin grilled and served under a mission fig-fruit chutney with garlic smashed potatoe and sautéed vegetables
31.00

Grilled New York Steak
idaho grain fed and naturally raised, topped with chile butter, served with herb roasted potatoes and vegetables
27.00

New Zealand Rack of Lamb
herb rubbed and marinated rack grilled to order then served with garlic smashed potatoes and vegetables
34.00 full rack 24.00 half rack

Grilled Wildfish Salmon
pacific wild caught salmon under mango-red onion salsa with cilantro crème fraiche, coconut jasmine rice and vegetables
24.00

Orange Roughy and Orange-Ginger Coulis
pacific wild caught filet pan seared then served under orange-ginger coulis with basmati rice and sautéed vegetables
24.00

Danish-Brie Bass
pacific sea bass baked on a bed of spinach under danish brie crème and parmesan served with basmati rice
18.00

Mushroom and Apple Stuffed Pork
choice pork loin stuffed with wild mushroom-apple compote, baked and served with roasted potatoes and vegetables
22.00

Fresh Herb Chicken
chicken breast marinated in fresh thyme, rosemary and sage, pan roasted and finished in the oven then served over creamy risotto topped with a mushroom-bacon sauté
23.00

Mediterranean Three Olive Chicken
seared breast of chicken finished with roasted garlic, kalamati spanish green and black olives over a crisp lemon risotto cake
19.00

Roasted Tomato Ravioli
house-made semolina raviolis with ricotta, chevre and sundrie tomatoes finished with a roasted tomato crème
17.00

Scallop Orecchiette
pacific sea scallops sautéed in butter and white wine, finished with basil pesto and "little ear" pasta with parmesan
21.00

Tiger Shrimp Linguine
pacific tiger shrimp sautéed with garlic, bell peppers and onions finished with a white wine crème and linguine noodles
19.50

Baked Macaroni and Cheeses
our signature "not your mother's style" dish of baked penne with four cheeses, mushrooms and fresh tomatoes
10.50 add 2.25 for *berryhill bacon* or 3.50 for *grilled chicken*

Angry Pasta
chiles, garlic and creminis sautéed in extra virgin olive oil tossed with spaghetti under a shaving of pecorino
12.50 add 3.50 for *chicken*, 5.50 for *shrimp*

We welcome group reservations of eight or more guests.
No split checks and a 20% auto gratuity will apply.