



May 17<sup>th</sup> through May 23<sup>rd</sup>, 2019

### Dinner Specials

*Served with choice of soup or salad and fresh baked bread*

#### **Poke Bowl**

*(Featured at Flavor of the North)*

*Spicy Marinated raw Ahi tuna atop chilled sushi rice with roasted edamame, ripe avocado, green onions, cucumbers, mango and three sauces.*

\$18

#### **Venison Meatloaf**

*A blend of venison and pork sausage served atop garlic mashed potatoes with fresh seasonal vegetables and sauce chasseur.*

\$24

#### **Prawns and Scallops en Croute**

*Tender prawns and scallops pan seared, finished in a creamy Riesling sauce and served in a pastry shell. Served with wild rice pilaf and fresh seasonal vegetables.*

\$30

### Desserts

*Fresh Strawberry Shortcake \$6*

### Drink Features

*Wilderness Bootlegger*

*Jameson Ginger*

*Pineapple Pina Colada*

*Please see reverse for beer and wine offerings*



## Featured Wine & Beer

### Beer

Castle Danger  
17-7 Pale Ale  
North Shore Lager  
Summer Crush  
George Hunter Stout

Founder's All Day IPA  
Leinenkugels Summer Shandy  
Blue Moon  
Corona

### Tap Beer

Castle Danger Cream Ale  
Summit  
Deschutes Fresh Squeezed IPA  
Michelob Golden Light

### Wine by the Glass

The Crossing Sauvignon Blanc \$10  
Barone Fini Pinot Grigio \$8  
Chloe Chardonnay \$8  
Rhiannon Red Blend \$10  
Predator Cabernet \$10  
Ménage à Trois Silk \$8

### Wine by the Bottle

Ménage à Trois Silk \$36  
Ernie Els Red Blend - The Big Easy \$40  
Marques de Cáceres Rioja \$48