

FRIDAY MEMBER DINNER

CHOICE OF ENTRÉES

SIRLOIN STEAK \$35

12 oz steak seasoned and grilled topped with chimichurri. Served with rice and Steamed vegetables.

CAJUN SALMON & SAUSAGE

PASTA \$25

Smoked salmon and andouille sausage over fettucine pasta with Cajun cream sauce. Served with toasted garlic bread.

SLOW COOKED PORK STEW \$22

Slow cooked pork with potato, carrots, celery, raisins, peas, garbanzos, bay leaves, tomato sauce and tomato paste. Served with steamed white rice.

BLACKENED TUNA SALAD \$22

Pan seared tuna over beds of greens, chopped tomato, almonds, carrots, sesame seeds, queso fresca. drizzled with sesame dressings.

Starter: a choice of

Soup or Salad

DESSERT \$6

Fudge Sundae

Carrot cake

Cheesecake

Lemon cake

Coconut cream pie

Lava cake

Chocolate peanut butter cake

SORRY NO Substitutions

THE LIST

HOUSE WINE - COLUMBIA CREST- WA \$7 /\$26
(CAB, MERLOT, CHARD, RIESLING)

REDS

14 HANDS RUN WILD-- WA

\$8/30

14 HANDS HOT TO TROT-- WA

\$8/30

STONE CAP CAB - WA

\$8/30

ST. MICHELLE SYRAH – WA

\$9/34

WILLIAM HILL CAB - CA

\$10/38

WHITES

AUSPICION SAUV BLANC- WA

\$8/30

14 HANDS WHITE BLEND- WA

\$8/30

BROTTE ROSE – FRA

\$8/30

ALVERDI PINOT GRIS-ITA

\$8/30

CHATEAU ST

MICHELLE RIESLING- WA

\$8/30

CHATEAU ST MICHELLE

CHARD- WA

\$8/30

THURSTON WOLFE PINOT GRIS- VIOGNIER- WA

\$9/33