

# FRIDAY MEMBER DINNER

## CHOICE OF ENTRÉES

### PAN SEARED SALMON WITH TOMATO BASIL CREAM SAUCE \$30

*Pan seared Atlantic salmon drizzled with homemade tomato and basil cream sauce. Served with rice and seasonal vegetables.*

### SEAFOOD PAELLA \$35

*Mussels, clam, shrimps, bell pepper, onions, saffron, Italian sausage, and rice.*

### CHINESE STYLE BABY BACK RIBS \$25

*baby back ribs marinated with oyster sauce, hoisin, Worcestershire, Chinese wine with white pepper and starch. Served with corn and fried potato.*

### KOREAN SHORT RIBS (KALBI) \$25

*Marinated short ribs. Served with steam rice and veggies. Topped with green onions and sesame seed.*

#### starter: a choice of

Soup or Salad

#### DESSERT \$5

Peanut butter chocolate cake

Sundae

Lemon cake

Carrot cake

Cheesecake

Chocolate cheesecake

**SORRY NO Substitutions**

## THE LIST

HOUSE WINE - COLUMBIA CREST- WA \$5.5 /\$22  
(CAB, MERLOT, CHARD, RIESLING)

### REDS

14 HANDS RUN WILD-- WA

\$6.5/26

14 HANDS HOT TO TROT-- WA

\$6.5/26

STONE CAP CAB - WA

\$6.5/26

ABBEY PAGE SYRAH – WA

\$7.5/30

CALLAWAY CAB - CA

\$6.5/26

BLOOMS MERLOT - WA

\$6.5/26

### WHITES

AUSPICION SAUV BLANC- WA

\$7.5/30

14 HANDS WHITE BLEND- WA

\$6.5/26

MILBRANDT ROSE – WA

\$6.5/26

MILBRANDT PINOT GRIS- WA

\$6.5/26

CHATEAU ST

MICHELLE RIESLING- WA

\$6.5/26

CHATEAU ST MICHELLE

CHARD- WA

\$6.5/26

THURSTON WOLFE PINOT GRIS- VIOGNIER- WA

\$7.5/30