

FRIDAY MEMBER DINNER

CHOICE OF ENTRÉES

- PRIME RIB** \$35
Seasoned prime rib. Served with loaded baked potato and veggies
- BAKED MUSHROOM RAVIOLI** \$26
Mushroom ravioli in an alfredo cream sauce, topped with bacon and parmesan cheese. Served with garlic toast.
- BRAISED LAMB CHOP** \$30
Lamb chop, carrots, bell peppers, shallot, ginger, garlic, jalapeno, red wine. Stock, fennel seed, coriander, masala, mint, cumin, and tomato. Served with corn and couscous.
- SEA BASS SUDADO** \$33
Sea bass, red wine, garlic, aji Amarillo, white wine, cilantro spring and tomato. Served with mashed potato.

Starter: a choice of

Soup or Salad

DESSERT \$6

- Sundae
- Key lime pie
- Truffle mousse cake
- Strawberry short cake
- Tres leches
- Lava cake
- Cheesecake

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