

**TONIGHT'S SPECIALS
WHILE THEY LAST!!!**

SOUP:	BOUILLABAISSE	10.00
	CHILLED GARDEN CUCUMBER AND DILL	7.50
APPETIZERS:	GRILLED GARLIC BRUSCHETTA WITH GOAT FETA, ROASTED TOMATOES AND A SMALL ARUGULA SALAD	8.50
	GRILLED CALAMARI SALAD ON ASSORTED GREENS WITH FIRE ROASTED PEPPERS, SHAVED FENNEL AND LEMON-BASIL VINAIGRETTE	11.00
	HOUSE SMOKED ATLANTIC SALMON ON A POTATO-HORSERADISH PANCAKE WITH GRAIN MUSTARD CRÈME FRACHE	13.50
ENTRÉE:	SPIT ROASTED LEMON, HERB AND GARLIC MARINATED CHICKEN SERVED WITH HOUSE MASHED POTATOES AND GRILLED VEGETABLES	22.00
	THAI "STREET VENDERS" BEEF SALAD GRILLED MARINATED "WOLF NECK FARMS" SKIRT STEAK OVER SWEET AND HOT SINGAPORE NOODLES AND ASIAN VEGETABLES, TOPPED WITH PEANUT SAUCE, WATERMELLON AND DAIKON RADISH	26.50
	PAN ROASTED WILD SOCKEYE SALMON IN A CITRYS-HORSERADISH CRUMB CRUST WITH SMOKED TOMATO MIGNONETTE, LEMON BUTTER SAUCE, FIRE ROASTED FINGERLING POTATOES AND GRILLED VEGETABLES	27.00
	GRILLED FILET OF CHATHAM STRIPED BASS WITH SAFFRON RICE, WARM TOMATILLO SAUCE AND SHRIMP, AVODADO AND CORN SALSA	28.50
DESSERTS:	GRAND MARNIER CHEESE CAKE WITH WARM BLUEBERRY SAUCE AND HAND WHIPPED CREAM	7.00
	FRESH SEASONAL BERRY TART WITH VANILLA-PASSION FRUIT PASTRY CREME	6.00
	TIRAMISU WITH ESPRESSO SAUCE	6.00
	MOLTON CHOCOLATE TRUFFLE CAKE WITH CRÈME ANGLAISE AND RASPBERRY SAUCE	7.00
WINE: W	PINOT GRIS, BIG FIRE, R. STUART, OREGON '07	10.00/32.00
	RIESLING, LEEUWIN ESTATE, ART SERIES, MARGARET RIVER, AUSTRALIA '05	9.50/31.00
R	PETITE SYRAH, GREG NORMAN ESTATES, PASO ROBLES, CA '07	9.50/30.00
	PINOT NOIR, R STUART, MCMINNVILLE, OREGON '07	12.00/37.00
BEER:	MC NEILLS DEAD HORSE INDIA PALE ALE, VT 22OZ	9.50
SPECIAL:	BISTRO SANGRIA	7.50