

# DINNER

DINNER IN THE BACK ROOM

( 4pm – 11pm )

## MAIN

### COUNTRY-FRIED STEAK 16

Panko-breaded grass-fed chopped beef steaks in rich demi-gravy, mashed potatoes, mâche salad

### BBQ CHICKEN 16

grilled organic chicken breast, sweet & tangy BBQ sauce, mashed potatoes, endive-corn salad

### T-BONE 23

ten-ounce grass-fed t-bone, beecher's flagship mashed potatoes, wilted spinach salad

**add six golden-fried wild-caught shrimp 3.5**

### LEMON PEPPER COD 19

grilled pacific cod, lemon

pepper butter sauce, roasted parsnips, arugula-beet salad

### POT ROAST 18

slow-cooked pot roast, mashed potatoes, herb-roasted carrots, shiitakes and onions, grilled ciabatta demi-gravy

### TAGLIATELLE 15

house-made pasta with fresh marinara sauce, pecorino, parsley, asiago garlic toast, caesar salad

**add three meatballs 4**

### FISH & CHIPS 18

wild-caught icelandic haddock panko-breaded, hand-cut fries, napa coleslaw, tartar sauce.

## FINISH

### SCOOP 4

house-made Ice cream: strawberry, chocolate or vanilla  
**add hot fudge, black walnuts, or oregon hazelnuts 1**

### CAKE 8

flourless chocolate cake, milk chocolate mousse filling, dark chocolate dusting and cacao nibs

### CRISP 8

warm apple crisp, vanilla ice cream and caramel sauce, powdered sugar

### BROWNIE 9

fudge brownie, oregon hazelnuts, hot fudge, vanilla ice cream

### NYC 9

new york-style cheesecake, hot fudge, caramel sauce, black walnuts

## DRINKS

### POK-POK SOM 4

### LA CROIX BUBBLES 3

### DRIP COFFEE OR TEA 4

**ASK YOUR SERVER FOR  
TODAY'S BEER AND  
WINE OFFERINGS**

